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Congressional Library-Local

WHAT THEY THINK

THE IMPRESSION THAT SECRETARY TAFT MADE.

What a Negro of National Reputation says.

A prominent colored representative says this of Secretary Taft:

An impression, studiously created in the East, that Secretary Taft is opposed to the interests of the colored people of the country, and that the colored people as a whole are opposed to him has been largely dispelled as a result of his trip, during the first two weeks in April, through the Middle West, where he was acclaimed as "our next President."

On that trip he met and conferred with many of the leading colored citizens of the section of the country through which he travelled. They were not loath to ask him questions concening his attitude toward them, and he was quick to respond in a way that appeared to be entirely satisfactory to them. He assured them that he was not in favor of their disfranchisement in the South, that he had been interested in their problems from his youth, and that he sympathized with the highest ideals of their race.

At Louisville several hundred of them joined in the welcome extended to him by thousands of citizens of that city April 10. They filled the galleries at the theater in which he delivered an address. They applauded him again and again when he argued that the "grandfather" clausees in the franchise laws of the Southern States were unconstitutional, and that such laws, if enforced at all, should be enforced as strictly against the whites as against the blacks. He made no reference to the race question in his addresses in the North, where that question is less vital, but to the representative Southern audience at Louisville he dilated at length upon the wonderful progress in the acquirement of education and property by the great mass of colored people in the United States since the Civil War. Not the least of the ovation given him at the conclusion of his speech was the thousand or more colored voters who were present.

"Why should we be opposed to the nomination and election of Mr.Taft?" said one of the more prominent of the colored citizens in that audience. "No one who listens to him could believe that he would be opposed to one class of citizens in this country as against another. He believes that all citizens should be treated alike under the law, whether they be rich or poor, white or black. Shall we forget that all that has been done for us during the past forty-five years was made possible by the Republican party? Would any colored man be so ungrateful as to bolt Mr. Taft,who will undoubtedly be nominated at Chicago, and vote for the candidate of a party that openly declares it is a 'white man's party,' and would see that we got nothing if it were placed in power? Secretary Taft is a fair man and will see that the colored man gets what he deserves. We are not fooled by misrepresentation of his attitude toward us, which is only calculated to prevent his nomination. He will be nominated and when nominated will, I feel certain, receive our votes."

At Chicago a large party of leading colored citizens called upon Secretary Taft in his apartments at the Auditorium Annex and were accorded a welcome by him. Though he was almost constantly busy with banquests, receptions and conferences there, he told them he was glad to give them some of his time. He was frank with them.

"The truth is," he told them, "the race question has occupied my time ever since I was a little boy. My father felt very deeply on the subject, and I was brought up with views which in the South would be considered radical. When I went to the Philippines similar questions arose. The question of the proper settlement of race differences and prejudices is one that I have had a great deal of interest in. I have always sympathized with the race which has been more unfortunate in its controversy with that race which has assumed to be superior, and in many cases assumed a position entirely unjustifiable in Christian brotherhood.

"The progress that the colored race is making furnishes ground for encouragement that I think we will have a right to feel. As they demonstrate their value to themselves and to the whole community they earn a position which is accorded to them not because of sympathy with them It is not sympathy but justice that you want. When you compel a respect and appreciation of your value as citizens, then you will get justice. The only course you can take to bring about proper respect between the races is to make it to the interests of the white race to accord to the colored race that position it is entitled to have."

Rev. A. J. Cary of Chicago, one of the party of colored men, informed Mr. Taft that the impression had gone abroad that he was in sympathy with the disfranchisement of the colored people in the South.

"Not in the slightest," responded Secretary Taft. "My position is this, that the Southern men are obliged to keep within the Constitution, and if they choose to do so under the Federal Constitution they have the right to impose an educational or property qualification. Therefore neither the colored nor white race in the North has a right to complain, provided the law which is imposed shall be equally enforced against both races. That is my position."

"We don't object to that," said Mr. Cary, "and we are ready to support any man for the presidency who will endeavor to see that this is done. Of course, it is not done."

"Of course, it is not," continued Mr. Taft. "I have said so before and will reiterate it now. If you will read my speeches you will see Of course, if you take a part of a speech and leave out two or three sentences, as some of the gentlemen who have not been quite as willing to bring out the truth as they might have done in circulating parts of my speeches, my attitude may be misunderstood. If you will refer to my speeches at Brooklyn, Tuskegee and Greensboro you will see that this is my position. I don't want to criticise the white citizens of the South so long as they remain within the Constitution, but in applying that rule they have no right to make the slightest discrimination with respect to the ignorance of the white men as compared with the ignorance of the colored men, for they both have to be excluded on the same ground. When they do that you have no right to complain. I don't think you will find that I am in the slightest degree lacking in accord with you on that subject."

The members of the delegation nodded their assent, and the Secretary continued: "The truth is, that they are most anxious to get within the law who realize that a contiuance of fraud and violence in the disfranchisement of colored voters where white voters ought equally to be disfranchised, saps the moral foundation of the moral young white men. They cannot be dishonest in one thing and have the moral virus creep into their veins in everything else. I believe they are coming to the point where the law will be enforced equally against both and where the colored men who have property or education will be given all the rights they are entitled to under the law that is constitutional. These grandfather clauses are not constitutional, in my judgment.

"Then again, a law may seem to be legal on its face and be enforced by an election officer in such a way that when a colored man comes up he will put a lot of questions to him about the Constitution that no man can answer, and then when a white man comes up just have him read a sentence. I don't mean that kind of a law. I mean a law so framed that when it is executed it will apply equally to both races.

"I have talked with a good many Southern men. Bishop Galloway, in Mississippi, is a man who appreciates the injustice done to your race and the necessity for changing conditions in the South in that regard. When

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What I Saw And Heard

I am surprised to see so little interest taken in the local delegate contest. The political vagrants can be seen in and around the District Building. When the vagrancy bill passes, no doubt a few of the tramps will go to work.

The clubs that were organized some time ago have gone to pieces. In Deanwood these local politicians have disbanded their clubs and no interest whatever is being taken in the contest.

General Burt seems to be holding his own. There will be a great deal of scratching.

The Administration is not at all interested in the local contest. It is immaterial whether the two delegates vote for Mr. Taft or Mr. Cannon. They are not needed at any price.

It is amusing to see how the local politicians have dished out the offices. Major Sylvester is to be succeeded by General Burt. Judge Terrell is to be succeeded by Mr. Cobb, and Recorder Dancy to be succeeded by one of the successful delegates.

I am quite certain that neither delegation, no matter which is elected, will have one thing to do with local appointments.

I dropped into Gray's last week, and to my surprise I saw quite a number of the local politicians. This is the headquarters of politicians of national reputation. My good friend Auditor Tyler always enjoys a good hot lunch at this popular resort.

Rounder.

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A LATE PICTURE OF SECRETARY TAFT.

William Howard Taft, secretary of war and leading Republican presidential candidate, was born in Cincinnati Sept. 15, 1857. A graduate of Yale and Cincinnati Law school, he began work as a reporter. In 1887 he became judge of the superior court of Cincinnati; in 1890 he was appointed United States solicitor general; in 1892 he became United States circuit judge; in March, 1900, he went to the Philippines, to organize the American government there; Feb. 1, 1904, he was appointed secretary of war. He has rendered conspicuous service in the Philippines; in negotiations with Pope Leo: in Cuba; in Panama, and to American interests throughout the world.

REPUBLICAN NATIONAL CONVENTION DELEGATES.

Selected up to April 18, 1908.

Name of State	Delegates					
	Selec ed Taft Instruc.	Unin- structed		Instructed for other can.		Contested
Alabama	22	8	8			8
Delaware	6	6		6		
Florida	10	8	8			8
Hawaii	2	2		2		
Illinois	54	54	2	8	44	
Indiana	30	30			30	
Iowa	26	26	26			
Kansas	20	20	20			
Kentucky	26	2	2			2
Lóuisiana	18	6		6		
Maryland	16	8	6	2		
Massachusetts	32	22	12	10		
Michigan	30	10	8	8		
Minnesota	22	22	22			
Mississippi	20	2	2			2
Missouri	36	32	32			6
Nebraska	16	16	16			
New Mexico	2	2	2			
New York	78	58	2	12	44	
North Carolina	24	2	2			
Ohio	46	38	38			2
Oklahoma	14	14	14			4
Pennsylvania	68	64			64	
Philippines	2	2	2			
Porto Rico	2	2		2		
Rhode Island	8	8		8		
South Dakota	8	8	8			
Tennessee	24	18	18			14
Virginia	24	24	14	10		
West Virginia	14	4	4			
Wisconsin	26	26	1		25	
Total	726	544	269	68	207	46

In Louisiana, later conventions will be held by that portion of the party which is recognized on the State ballot.

In the Tennessee contests,only Taft delegates are involved.

All-Missouri contests are in the city of St. Louis.

The "uninstructed" Virginia delegates were elected under instructions which practically direct them to recognize the action of the State Convention. The State Convention instructed for Taft.

While the Massachusetts delegates-at-large are uninstructed, the State Convention passed a resolution declaring that a minority of the delegates are for Taft.

Two of the uninstructed New York delegates have declared their intention to vote for Taft.

The Wisconsin and Pennsylvania delegates were elected at primaries and declared their choice for president, therefore are classed as "instructed."

More than one-third of the 68 uninstructe delegates have publicly declared their purpose of voting for Secretary Taft.

MISSOURI AGAINST WARNER.

Kansas City, Mo., April 17.

To the Editor of The Bee:

My dear Sir:—

I see from the press dispatches that Major William Warner, United States Senator from Missouri, will attempt to reply to the speech and stand taken by that matchless and one of America's greatest citizens, soldiers and statesmen,the Hon. J. B. Foraker of Ohio, on the Brownsville affray.

It is unfortunate, for two reasons, that Senator Warner should make the attempt and take the course he has on the Brownsville affray.

1st. He cannot reply to the speech and refute the array of facts as set forth by Ohio's greatest citizen, and there are but few living Americans who have the ability and the courage of their convictions to stand before and in the face of the American prejudice and defended the black heroes, who were robbed of their constitutional rights by the President of the United States.

2nd. The colored voters ought to let it be known all the way down the line that William Taft, if elected president, will endorse the course of the Roosevelt Administration with reference to the Brownsville outrage.

It would be far better for the American Negro that the Republican party go down in defeat in November, 1908, than that one of our enemies should be again elected president of the United States from the rank and file of the party which we have been breathing the bearth of life into for the past forty years.

I was an elector at large for the State of Kansas, and one of the only two Negroes in the United States who voted for Roosevelt in the electoral College.

I am for any man in preference to Taft who is before the American people.

I would prefer the leader of the Democratic party to Taft. Grover Cleveland was fair with us. Roosevelt has robbed us and made it impossible for a Negro boy to be a soldier.

If the party that I have been associated with for forty years lose their heads and nominate the old Secretary of War for president he will be defeated as sure as the sun rises and sets on that day in November when the American people are called to the ballot box to select the next president.

I contend that if the amended Constitution means anything that we are citizens — that our citizenship demand at the hand of the Chief Executive of the nation the same treatment as such as is meted out to all other citizens.

We appreciate the stand that The Bee has taken in the fight for human rights.

I am your respectfully,

George T. Wassom.

Postscript. — But for the Negro vote Senator William Warner nor the Republican party could not have carried the State of Missouri two years ago, and the course that the Senator has taken in the Senate with reference to the Brownsville affray, Missouri will again be placed back in the Democratic column at the election in November, 1908, by at least thirty thousand majority.

God bless you for the right,

George T. Wassom.

TO THE VOTERS.

There will be judges at each of the voting precincts, and all voters are requested tto sign their names on the back of the ticket upon which will be printed the names of Col. W. S. Odell and W. Calvin Chase as delegates, and John W. McGaw and Douglass Syphax as alternate delegates.

Vote the Odell-Chase Ticket.

PARAGRAPHIC NEWS

By Miss Beatriz L. Chase.

The Employers' Liability Bill, which was passed by Congress, was reported on by the Attorney General and signed by the President lastTuesday.

Men representing 774 daily newspapers have petitioned Congress and the President for immediate action in the reduction of the price of paper.

Mr. Theodore W. Noyes, the former associate editor of the Evening Star, is now the editor. The Star remains for "right, justice and fair play for every man or woman," regardless of color or condition.

A general arbitration treaty between the United States and Spain has been signed.

Easter services were well attended in the various churches in this city last Sunday.

Four women fainted in the crush at Trinity Church, New York, last Sunday morning.

Fire Chief W. T. Belt reports that seven schools are unsafe in the District, and that there is great danger in case of a fire.

Dr. A. M. Curtis, of this city, assisted in the operation that was performed on Willis Sterrs, Montgomery, Ala.

Mrs. Harriet Hamon, who died a few months ago in Pittsfield, Ill., was a native of Virginia, being born in that State eighty-seven years ago.

Prof. Booker T. Washington will deliver the address at the commencement exercises of the Eckstein Norton Institute at Louisville, Ky., on June 18th.

The Palestine Plaindealer says that "the Negroes are acting peculiarly strange in trying to nominate a president of the United States, and that Foraker's chances would be much better if they would go way back and sit down."

We agree with the Plaindeader: it does seem as if the Negroes are trying to do an impossibility; that is, to nominate a president of the United States.

To make matters more interesting some of the papers edited by prominent colored men say things for Louis Lundy, who was shot by Representative Heflin.

The new law of the Roman Catholic Church concerning matrimony went into effect last Sunday. The law is valid and must be obeyed by members of the Church.

The Philadelphia Catholic Diocese began its one hundredth anniversary celebration Easter Sunday, and many prominent Catholics from this city assisted in the exercises.

Sunday, May 10, will be observed as Labor Memorial Day in memory of local members who have died in the past year.

Heavy snow falls were reported last Tuesday from many sections of Germany.

Cars manned by non-union men were running last Tuesday at Chester, Pa., but the passengers rode in busses.

Nearly thirty thousand people visited the National Zoological Park on Easter Monday.

Frank Rogers and Frank Morris, with three aliases each, were convicted in Criminal Court No. 2, before Justice Barnard, of robbery,last Monday.

Some papers state that Louis Lundy sued Representative Heflin for $20,000, and others $5,000. Which is it?

A Chicago policeman was shot and wounded in that city last Monday by three men believed to be highwaymen.

Whether a deliberate attempt was made to poison members of Troop C of the State police, on duty in the traction strike at Chester, Pa., is to be thoroughly investigated.

Many appointments and promotions were made in the classified service of the War Department this week.

FOR DELEGATES.

COL. WM. S. ODELL.

WM. CALVIN CHASE.

ALTERNATES.

JOHN W. M'GRAW.

DOUGLASS SYPHAX.

CHEESE IN SALAD

IS SAID TO GIVE FINE FLAVOR TO THE DISH.

Especial Care Needed in Cooking Meats and Vegetables If Success Would Be Assured—Preparing Fish and Meat.

A Boston hostess served such a delicious vegetable salad the other night, that in spite of themselves one or two of the guests exclaimed over it. The unusual flavor was given, it seems, by adding a couple of handfuls of cream cheese to the French dressing, which shows that there's a chance yet for something new in salad making.

An unusually snappy salad calls for a small cucumber, a boiled beet, a couple of anchovies, two hard-boiled eggs, a boiled potato, 24 big olives and a head of lettuce. Make the French dressing and incorporate the anchovies which have been mashed to a paste, with it. Line the salad bowl with the lettuce and put the various ingredients, all cut into dice, into it. Season with salt and paprika, sprinkle lightly with sherry—about a quarter of a cupful—and turn the dressing over. Toss all together before serving.

Even in preparing common salads especial care in cooking the meat and vegetables pays.

Fish and meat used in salad should always be cold, and should be allowed to stand for a time covered with oil and vinegar, which should be drained off before the salad dressing is turned on.

To blanch vegetables for a salad cut them into the shapes and sizes required and boil each separately for three or four minutes. Then drain, turn into cold water and boil in salted water until tender.

Cold, boiled ham furnishes the basis for a tasty luncheon or supper salad. Dice the ham and to a cupful of it allow the same amount of shredded white cabbage, a small cucumber pickle and a pickled button onion, both chopped fine. Make a border center and sprinkle with the minced pickle. Dress with oil and vinegar and garnish with olives and Spanish red peppers.

Celery, green peppers, apples and a slice of onion cut up together make an appetizing dinner salad. Garnish it with radishes and dress with oil and vinegar and a dash of paprika.

Another novelty is made of pimentos and cold boiled string beans mixed.

An Egg Sandwich Worth Eating.

The proprietor of a very small, clean, tastefully tidy and exclusive restaurant near the upper boundary of the Tenderloin serves an egg sandwich between 11:30 and 1:30 every week day that is attracting more customers than he can accommodate, says the New York Press. For each sandwich two small yellow dishes (fireproof earthenware) are used and an egg at least a week old is shirred in each. When just right one of the eggs is plastered over about a quarter-inch thick with ground-up ham knuckle, seasoned with butter and pepper. You know the knuckle of a boiled ham becomes very hard in a few days. It is the choice part of the ham, and while difficult to cut with a knife, is easily ground. The second egg is quickly inverted and dumped upon the first. The ham is between the two, and the sandwich is served red hot in the first dish, the second acting as a cover to be removed at the table. Price, 25 cents.

Chafing Dish Aprons.

For one who wishes something especially dainty in aprons for chafing dish suppers or cozy little fancy work parties, there could be nothing prettier than one made of sheerest handkerchief linen. Cut about the size of the average centerpiece, it has an elaborate scallop, but the upper part is hollowed out to fit the waist of the wearer and long sash ends hold it in place.

The tiny pockets are embroidered with a spray of ragged-robins with a touch of dainty green, while several large designs of the same are strewn along the lower edge.

Old Stockings.

In a family where there are no children for whom to refront stockings the housewife is apt to find an accumulation in the mending basket. Take several tops, having removed the feet, and sew together, then fold over and sew across the bottom as for a bag, then down the sides, then turn to right side and sew across the top, and one has a dust cloth that will not scratch the polished furniture or floors. Be careful to sew so seams will be on inside and no ravelings will remain.

Home-Made Shoe Polish.

Take of ivory black and treacle each four ounces, sulphuric acid one ounce, best olive oil two spoonfuls, best white wine vinegar three half pints; mix the ivory black and sulphuric acid, continuing to stir the mixture; next pour in the oil, and lastly add the vinegar, stirring it in by degrees until thoroughly incorporated.

To Clean Grease from Skillets.

It is not generally known that used-up tea leaves from the bottom of the teapot, if emptied into a greasy frying pan and allowed to stand for a few minutes in a little hot water will remove every particle of grease adhering to the sides of the pan.

Boys' Peanut Candy.

Take two pounds sugar, one pound corn syrup, two pounds raw peanuts. Put peanuts in when sugar boils. Cook until ready to burn and pour on greased plates.

NOVEL USE FOR WOODEN EGGS.

Made to Darn Stockings On, They Finally Served as Knobs for Hatpins.

One of the innumerable things that the manufacturers of turned-wood goods make is the darning egg, for use as an aid in darning stockings.

These eggs are commonly provided each with a handle of the same kind of wood, which screws into one end. A while ago there was received at the New York office of a turned goods manufacturing concern an order for a couple of cases, some thousands in number, of darning eggs to be supplied without handles and of a size somewhat smaller than the standard; and then for some reason this special lot of eggs was left on the manufacturer's hands. But they were not wasted.

In the course of time there came in a hatpin manufacturer who wanted to leave an order for a few thousand hatpin knobs, to be made in specified shape and dimensions. Besides making regularly a great variety of things the turned goods makers also turn wood in any shape that may be required to order.

And then the salesman recalled that little lot of undersized handleless darning eggs, which proved to be exactly what the hatpin wanted and he took the lot. And so finally they came to be made up, not as darning eggs, with fancy handles, but as the knobs of hatpins.

ECONOMY IN CUTTING BREAD.

European Idea American Housewives Would Do Well to Copy.

France and Italy have the reputation of being the least expensive countries in which to live, and this is owing not only to the price of foodstuffs, but also to the extreme care with which everything is used.

An example of this studied economy, which, in time, becomes second nature, is their use of bread. In both countries mentioned only enough bread is cut to provide the family with one piece each. Should any one else wish for bread, two pieces are cut, and this process is repeated until the meal is over.

By this method there is no bread left cut from the loaf to dry in the box, and one baking lasts four full days, not two days and a half.

Perhaps it sounds too economical; perhaps the generous hostess might think that it was not true American hospitality. Indeed, it is the best treatment for guests and family alike, for bread that stands but a short time in the dish is sure to be just a little dry, while bread just cut is sweet and fresh.

In Cleaning with Naphtha.

To remove the very disagreeable odor of naphtha from gloves, or in fact from any waist or gown that has been returned from the cleaners, the article should be placed as close as possible to a steam heater, or directly upon the radiator if possible. The steam heat thoroughly dries out whatever of the fluid may have remained in the material, and does so without the danger of explosion which makes it impossible to dry a naphtha-cleaned garment anywhere near an ordinary stove or fire.

After naphtha-cleaning gloves, laces, ribbons, etc., at home, they may be placed directly upon a steam radiator, and will be found to dry in half the time ordinarily required, and the odor will entirely disappear in less than an hour's time.

A New Salad.

A new variation on the now familiar Waldorf salad has been invented, where the apple is peeled, cored and cut in cross slices. One slice is laid upon a few lettuce leaves on each plate, and over it is put a layer of barle-duc and cream cheese, which has been put through a potato masher, while around the whole is arranged a circle of mayonnaise dressing. A prettier dish can hardly be imagined, and, by the way, the cheese is never so good as it is when used in this way or beaten up with a little whipped cream.

Keep a Long Needle.

Every housekeeper should have a mattress needle, and these can be made easily from the rib of an old umbrella. Rip off the silk from the bottom, and then you have the eye. Snap off at the desired length, the usual length being about 12 inches. Sharpen both ends on a stone, and you have a good needle.

As the bed becomes separated or the strings undone, they are easily sewed down with linen thread, making it comfortable and lasting. Feather beds may be tufted in the same way.

Use Old Mattress.

Instead of giving mattresses to junk dealers or taking out and burning, empty contents and wash ticking and use for covering new mattress. Cut slit in center, finish edges and work button holes and use flat bone buttons for buttoning it up, or rip up and use to put between mattress and springs; it keeps mattress clean and free from dust.

To Clean Articles of Papier Mache.

Trays and other articles made of papier mache should not be washed in hot water and soap suds. Sponge the surface with cold, clean water, and when thoroughly cleansed while still damp sprinkle with a little flour. Then polish with flannel.

Renew the Broom.

Wash thoroughly with soap and water, let dry, and trim edges evenly with a pair of shears. This will enable you to use your broom twice the length of time.

GOOD DISHES FROM KIDNEYS.

Are a Neglected Meat, According to High Culinary Authority.

Kidneys are a neglected meat. Ask the butcher for fresh ones, beef, lamb or veal, parboil until very tender. To make devilled kidneys according to the cook of the New Idea Magazine, procure some lambs' kidneys, remove the skin and vein or cord, and then gash with a sharp knife, rub the kidneys with a prepared seasoning, then brush with bacon fat and broil; or they may be fried with bacon in a very hot iron skillet if a broiling fire is not to be had. Now prepare a sauce from two-thirds of a cupful of scalded milk, thickened with butter and flour rubbed to a paste or roux, as it is called, using a tablespoonful of each; when thickened and smooth, remove to the back of the range and stir in an egg yolk, a little salt and paprika, half a tablespoonful of finely minced parsley and one teaspoonful of lemon juice; if the kidneys are fried with bacon fat, the gravy left in the pan may be added to the sauce, if desired. Place each kidney on a round of buttered toast, dot with butter and pour the sauce around each slice of toast, placing one spoonful on top of each; serve at once.

WASHING SWAN'S DOWN FUR.

Delicate Fabric Requires Skillful and Careful Handling.

This fur is very delicate and soft and forms a pretty trimming for children's clothing, but being white, it soon becomes soiled and unless some method could be adopted to restore its appearance it would be rather an expensive trimming.

Washing is one of the cheapest and simplest methods for cleaning this fur and almost restores its new appearance.

As the fur is very fine and easily destroyed, all rubbing, and even squeezing to any extent, must be avoided, as either would break off the down.

It should instead be washed by shaking in a good soap lather, and, when clean, should be rinsed in warm water and pressed to remove the moisture.

It must then be shaken to separate the down and hung in front of the fire to dry. It ought to be occasionally shaken during the drying process.

National Cake.

White Part—Cream together one cup white sugar and one-half cup of butter, then add one-half cup sweet milk, the beaten whites of four eggs, one-half cup of cornstarch, one cup flour into which has been mixed one teaspoonful of cream of tartar and one-half teaspoonful of soda; flavor with lemon extract.

Blue Part—Cream together one cup of blue sugar and one-half cup of butter, then add one-half cup of sweet milk, the beaten whites of four eggs and two cups of flour in which mix one teaspoonful of cream of tartar and one-half teaspoonful of soda; no flavor.

Red Part—Cream together one cup of red sugar and one-half cup of butter, then add one-half cup of sweet milk, the beaten whites of four eggs and two cups of flour, in which mix one-half teaspoonful of cream of tartar and one-half teaspoonful of soda; no flavor. Place in a bake pan, first the red, then the white and last the blue. Bake in a moderate oven.

Loin of Veal Jardiniere.

Order a four-pound loin of veal, wipe it with a wet cloth, sprinkle it with salt and pepper and dredge with flour. Melt four level tablespoons butter in a deep stewpan and sear the meat on all sides, turning it often. Watch carefully, as it will burn easily. When well seared add a cup of boiling water, cover closely and cook until tender, adding more water when needed. When done remove to a hot platter and thicken the stock with a little flour diluted with a little cold water to pour. Garnish the meat with boiled carrots cut in cubes and seasoned nicely with salt, pepper and butter and potato balls. Serve with gravy separately.

Care of Blankets.

The laundering of blankets and quilts may be postponed a long time if the parts that come near the face are protected with cheesecloth. When soiled this is easily removed and washed. Cut it as long as the blanket or quilt is wide, hem the ends, fold in the middle lengthwise and tack half on each side of blanket.

To Polish Plate Glass.

To polish plate glass and remove slight scratches, rub the surface gently, first with a clean pad of fine cotton wool, and afterward with a similar pad covered with velvet which has been covered with fine rouge. The surface will, under this treatment, acquire a polish of great brilliancy, quite free from any scratches.

Skeleton Underwaists.

To make boys' or girls' skeleton underwaists take the pockets out of men's old trousers, wash them and cut them in strips about one and one-half inches wide; make to fit waist loosely, with straps for shoulder. You will have a good, substantial waist to button underwear, trousers and garters upon.

Indian Meal.

A small box of Indian meal kept by the sink or washstand is a very convenient article, especially to get oil off the hands.

With Soapy Water.

A fine gloss can be obtained if starch is made with soapy water, and the starch will not stick.

THE COMING ELECTION.

How the District Will Be Divided.

The District of Columbia will be divided into twenty-two districts, as follows:

First District—All that part of the conuty of Washington, outside the limits of the cities of Washington and Georgetown, lying east of Lincoln avenue and Bunker Hill road.

Second District—All that part of the county of Washington, outside the cities of Washington and Georgetown, lying west of Lincoln avenue and Bunker Hill road.

Third District—All that part of the city of Georgetown lying west of High street.

Fourth District—All the part of the city of Georgetown lying east of High street.

Fifth District—All that part of the city of Washington lying west of twenty-first street west.

Sixth District—All that part of the city of Washington lying south of K street north, between Fifteenth street west and Twenty-first street west.

Seventh District—All that part of the city of Washington lying between K street north and N street north, and Fifteenth street west and Twenty-first street west, and north of N, between Fourteenth street west and Twenty-first street west.

Eighth District—All that part of the city of Washington lying north of N street north, between Seventh street west and Fourteenth street west.

Ninth District—All that part of the city of Washington lying between G street north and N street north, and between Eleventh street west and Fifteenth street west.

Tenth District—All that part of the city of Washington lying between G street north and the canal, and between Eleventh and Fifteenth streets west.

Eleventh District—All that part of the city of Washington south of canal and east of Eighth street west.

Twelfth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west and between G street north and the canal.

Thirteenth District—All that part of the city of Washington lying between Seventh street west and Eleventh street west, and between G street north and N street north.

Fourteenth District—All that part of K street north, between North Capitol street and Seventh street west.

Fifteenth District—All that part of the city of Washington lying between D street north and K street north, and between North Capitol street and Seventh street west.

Sixteenth District — All that part of the city of Washington lying between North and South Capitol streets and Seventh street west, and between D street north and the canal.

Seventeenth District—All that part of the city of Washington lying between G street south and the canal, and between South Capitol and Eighth streets west.

Eighteenth District—All that part of the city of Washington lying south of G street and Eighth street west.

Nineteenth District—All that part of the city of Washington lying north of E street north, between North Capitol street and Fifteenth street east.

Twentieth District—All that part of the city of Washington south of E street north, between North and South Capitol streets and Fourth street east.

Twenty-first District—All that part of the city of Washington lying east of Fourth street east, and between E street north and E street south.

Twenty-second District—All that part of the city of Washington lying south of E street south and east of Fourth street east.

Emergency Dessert.

(The egg could be omitted). One-half pound of cooked and stoned prunes, one pared apple, juice of half a lemon if at hand, one and one-third cups flour, three level teaspoons of baking powder, half a teaspoon salt, quarter cup of butter, one beaten egg, about 1½ cups milk. Put prunes and apple in pudding dish with lemon juice and lots of butter, a little salt, also sugar if needed. Make a moist biscuit dough of the other ingredients. Spread over the prunes, bake about 20 minutes. Serve hot with cream and sugar.

Apple Fritters.

One cup flour, one and one-half level teaspoon baking powder, two level tablespoons sugar, two-thirds cup milk, one egg well beaten, two medium sized apples cut into small, thin slices.

Sift together the flour, baking powder, and sugar, add gradually the milk, then the egg. Beat well and stir in the apple. Drop by spoonfuls into deep, hot fat. Drain on brown paper and serve with maple sirup or a sweet sauce.

Quick Biscuits.

Into a quart of flour chop a tablespoonful each of butter and cottolene, first sifting the flour twice with a teaspoonful of salt and two teaspoonfuls of baking powder. When the butter is like a coarse powder, moisten with enough cold milk to enable you to roll out the soft dough. Turn upon a floured board and roll out lightly and cut quickly, handling as little as possible. Bake in a quick oven and serve at once.

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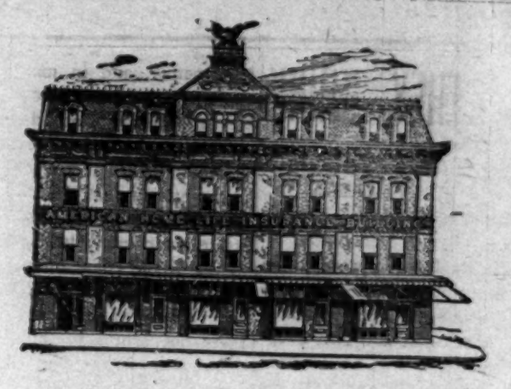

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FOR THE BEDROOM

CRETONNE THE DAINTIEST OF ALL FURNISHINGS.

Harmony in Materials the Main Thing Desirable—Paper of Inconspicuous Design Best as Back-Ground for Pictures.

Of the various materials shown in the shops, nothing is daintier than cretonne for a bedroom. There is a freshness and crispness about the material that gives a homelike atmosphere. The first thing to do is to choose a pretty and artistic design, for there are some figures shown that would not be appropriate if used throughout in the furnishings of a room. Bureau scarfs, table covers and bedspread can all be made of the chosen material. The walls should be covered with a paper of light tone—say a floral design—that will harmonize with the cretonne. A plain stripe in pale blue and white running two-thirds the height from the baseboard and surrounded by a photograph rail, while the upper third is decorated with a lattice floral paper to harmonize. The ceiling either of plain white plaster or white moire paper bordered for about 15 or 18 inches, by a continuation of the floral design, will be a great addition. If pictures are to be hung in the bedroom, a paper of inconspicuous design must be used, and in this case a decorative frieze will add to the beauty. These come in a variety of designs and figures.

The floor, of course, should be of hardwood, and if this is not possible, it should be painted. Several rag rugs are most appropriate if carefully selected. The woodwork and furniture is most attractive if of white enamel. In such a room shirt waist and hat boxes covered with cretonne and setting in white enameled frames are not only useful but quite ornamental.

The toilet articles should be of either ivory or celluloid with the initials or monogram in the prevailing color of the room.

How to dispose of one's possessions is often a problem, where one room must serve as bedroom and sitting-room. I know of one woman who is fortunate enough to have a very high ceiling in her closet in which the carpenter has erected pulleys. Her best gowns are first put in bags or well covered, and are then hoisted far above the other garments. Instead of having several unsightly boxes under her couch, a large wooden one, almost the size of the bed itself, is used. As the box is fitted with rollers and handles, little exertion is needed to pull it out and in.

A movable open bookcase to match the woodwork disposes of the books and magazines, and the top holds several good ornaments. A china closet also contains chafing-dish, percolator, and necessary dishes for a little supper.

Many attractive pictures adorn the plain papered walls, and three oriental rugs cover a hard-wood floor. A substantial writing desk, chest of drawers, a round table and several easy chairs complete the furnishing of this comfortable looking room.

Spotless Dish Towels.

None but the slovenly housekeeper is content to wash her dish towels but once a day or even less often. Such treatment soon shows in a line full of cloths that look as if they had been used to scrub the coal bin or a greasy floor.

The tri-daily washing may be quickly done if the dishpan is filled with boiling water in which a little borax is dissolved and the towels are allowed to soak for five minutes or more while the dishes are being put away.

Rinse in several waters and always dry in the air and sunlight, instead of on the line behind the range, as is the way with many.

Onion Omelet.

Use one large Spanish onion, minced fine, and fried in butter until tender. Mix the omelet as follows; Separate the whites of four eggs and beat to a stiff froth. To the beaten yolks add four tablespoonfuls of sweetened cream, a little salt, pepper and, lastly, the whites stirred in lightly. Put in a hot frying pan a tablespoonful of butter. As soon as it is melted and hot turn in the eggs. When the eggs are set and brown on the bottom fold in the onion. Season with salt and pepper. Stir to mix. When done fold and serve hot for breakfast.

Washing Fluid.

Into 30 quarts of cold water put six pounds of unslaked lime and three pounds of washing soda. Let stand until soda is dissolved, then put in jugs or jars and use one cupful to a boiler of water. Softens water and saves soap.

To Soften Cake Frosting.

If the icing should harden before putting it on the cake add a teaspoonful of cream and stir quickly for a few seconds. This will soften the icing long enough to enable it to be put on the cake smoothly.

In Ironing Shirt Waists.

In ironing the plait of the back of a shirt waist on which the tiny buttons are sewed try laying it on flannel or a Turkish towel as you do embroidery. The buttons sink in and the material is ironed.—Harper's Bazar.

When Making Stockings.

In sewing tape on hosiery, put it the length of the stocking or sock instead of across. It will not tear the hose nor rip as when sewed on the other way.

FOR A DAINTY SANDWICH.

Right Kind of Bread and Proper Knife Are Essential.

The reason so many persons think dainty sandwiches are a nuisance to make is that they have neither the right kind of bread nor the proper knives to cut it with.

When making sandwiches in quantities it is much better to have a long square loaf with a perfectly even, smooth crust. The grain should also be close, as the porous bread is more apt to break.

Such a shape permits the slice to be cut diagonally to make two triangles or it can be divided into three strips for oblong sandwiches.

Some people cut off the crusts before slicing the bread, but unless it is a day old it is more apt to break than if the crusts are not removed until the sandwich has been made.

A long, thin knife blade kept very sharp is essential if the edges of the sandwich are to look clean cut. When shaped cutters in the form of circles, stars or crescents are used, they should never be allowed to get dull.

Always butter the bread before cutting it from the loaf. Have butter fresh and slightly soft so it spreads quickly. Do not use too much of it, but always put it on both slices of bread.

Fit slices evenly together. If the square loaf is used this is an easy matter; with an irregular loaf care is needed to put opposite sides together or there will be waste in shaping.

Should the sandwiches not be needed for several hours after making, wrap them in a damp towel and put them in an airtight box.

Whatever the filling, do not stint it and use plenty of seasoning, as a tasteless sandwich is far from appetizing.

Bernaise Sauce.

Excellent to give zest to an inexpensive cut of steak, shoulder, chops of veal or mutton. Put half a minced small onion into a saucepan with a saltspoon of allspice and four tablespoonfuls of tarragon vinegar (this vinegar can be bought at any first-class grocery), and let it boil until reduced to half the quantity. Beat up the yolks of three eggs and add to the liquid. Stand the saucepan in a larger saucepan of boiling water on the stove, and work in by degrees four ounces of butter, stirring the sauce until it has become thick enough to coat the spoon. Now strain the sauce, add a little pepper and cayenne, and a teaspoon of chopped parsley. Reheat the sauce and serve very hot.

Venice Pudding.

Five ounces of stale bread cut into small pieces, three ounces of lemon peel, three ounces of sugar, three ounces raisins.

Pour a little wine over this and stew awhile. Put a little butter into a pan with a little milk, three or four lumps of sugar. Stir until turned a light brown. Take four eggs and beat, Then make a custard with these, and the buttered milk, also the remainder of a pint of milk; mix these well with all the others, put into a buttered mold and stand in a saucepan of boiling water. Boil for three or four hours until firm in the center. Turn out and serve with a good sauce.

Chile Sauce from Canned Tomatoes.

To one gallon of tomatoes allow three large onions and two green peppers chopped fine, three-fourths cup pure cider vinegar, one-half cupful sugar, or less, if you do not care for it particularly sweet, three tablespoonfuls salt and three tablespoonfuls each cinnamon and cloves tied in little cheesecloth bags. Cook slowly five or six hours, until the consistency desired, then bottle. In canning any mixture that contains green peppers, thorough cooking is essential. A half-cooked pepper is liable to break any bottle.

Souffled Potatoes.

Take a quart of boiled potatoes, drain, mash fine and mix with one cupful of milk, one tablespoonful of butter, and the well beaten yolks of two eggs. Whip until light, fold in the whites of the eggs beaten to a stiff froth and pepper to season and put the potatoes in a souffle dish. Make five or six dents on top of the potatoes, put a little bit of butter in each, set the dish in a medium oven and bake to a light brown. Very light and delicious.

When Making Pillows.

When making pillows rub the inside of the ticking with a bar of damped laundry soap and the feathers will never force themselves through the fabric. Another method is to wax the ticking. To do this get some beeswax and a hot flatiron, then rub the iron on the wax and place it on the material, repeating this till the whole has been gone over.

Keep Fruit Cans Ready.

To have fruit cans ready for use when fruit is emptied, wash thoroughly and rinse well, and drain for a minute. With the salt shaker shake two or three good shakes of salt into can, put on cover, without rubber, and screw on tight. When wanted rinse well with cold water.

Roast Beef Tongue.

Soak a fresh tongue for several hours in strong salt and water and drain it well. Boil slowly for two hours, remove the skin and roast in the oven. While cooking baste with butter. Serve with currant jelly.

Protect Fragile China.

Shelves for precious china may have pads of felt to prevent chipping the dishes. When fragile plates must be piled one on another a small, plain doily placed between will save breakage.

TABLE DELICACIES

APPETIZING SALAD AND AN EMERGENCY DESSERT.

Light Meal Easily Provided and Appealing to the Palate—Corn Pudding with Tomato—Recipe for Chicken Croquettes.

A salad may be made with tomato without vinegar for an invalid. Use salt, pepper and sherry, but no oil. Choose very firm tomatoes for salad. Sliced tomatoes may be dressed with horseradish and chopped parsley and laid upon lettuce. Pass French dressing.

Emergency Dessert.—An Edam cheese, a crock of pure apple butter, a tin of good crackers and some choice coffee or tea provide a dessert at short notice. To neglect the table for mental pleasure is not right, but it is perfectly right to satisfy the appetite and palate with food that is easily provided, and so leave time for other pursuits, and to some to the table rested and the mind filled with agreeable thoughts gained from reading or a chat with cultured friends.

With food so well prepared for use now there is little reason for undue amount of time and strength used up over the mixing table and the oven, and, what is far more wearisome, the scullery work. Good fruit costs something, but far less than doctors' bills. It always sets off a table, and is sure to meet the needs of the rising generation. The wife of a learned man said recently that her half-grown children, mostly boys, smile at their parents clinging to cooked desserts and refuse them, taking fruit instead, and saying to their parents that it is useless to make cooked desserts at all, as the parents have such to eat up for luncheon another day.

Corn Pudding with Tomato.—The corn that comes canned without any skins in it makes an excellent corn pudding or soup. Some people like it mixed with tomato for a soup. It is also nice to stuff tomatoes with and to make corn chowder, which is a good Lenten dish. Make corn chowder by frying out some onion and adding sliced raw potato, the corn, some milk and seasonings such as are used in chowders of fish and clams. Add crackers just as they are used at the coast.

Fruit Pudding.—A frozen fruit pudding made with dates, figs, rice, gelatine and grapejuice is put together in this fashion: Soak half a package of gelatine in one cupful of cold water for 30 minutes, and set it over hot water until the gelatine is all dissolved, and then partially cool it. Add to it a cupful of either Concord or Catawba or other pleasing variety of grapejuice; a small cupful of sugar, half a cupful of boiled rice, and a fourth of a cupful of cut up seeded dates and the same of figs. Freeze until a smooth, firm mass, and serve in ice cream dishes or high glasses.

Chicken Croquettes.—Occasions arise when chicken croquettes seem a necessity, and the following recipe will be found invaluable:

Boil a tender, moderate-sized chicken till tender and cut the meat into dice. Saute in butter one-quarter pound of fresh mushrooms, which have been peeled and stemmed. Make a cream sauce by rubbing three tablespoonfuls of flour into one-quarter pound of butter, melted, and adding one-half cup of chicken stock and half a pint of sweet cream, stirring until it boils and is very smooth. Remove from the fire and add salt and pepper to taste, the juice of half a lemon and just a hint of nutmeg. Spread this on a platter until cool, then form into croquettes, dip in egg, then in crumbs, then in egg, then in crumbs, and fry to a golden brown in deep fat.

Chicory Dishes in France.

A French woman who uses chicory more than lettuce for salads uses up all the green tough parts that are not tender enough for the table in a puree. Her rule is this: Boil the chicory until it is tender in salted water and then press it through a sieve. Make a sauce with a tablespoonful of butter, a tablespoonful of flour and two cupfuls of rich milk or cream, add the chicory, bring to the boiling point and serve. Spinach, celery or almost any vegetable at all may be used in the same way.

Handkerchief Pillow Case.

A simple and neat cover for baby's pillow can be made from two 18-inch men's handkerchiefs by stitching them together around three sides just far enough to fit the little pillow, and then tacking tapes to the fourth side at the same distance to tie. Fancy stitches or lace on the hem will make them as ornamental as one may wish.

Cabbage Salad.

Chop small, firm head of cabbage in your chopper, add salt and pepper to taste, then about four tablespoonfuls of good cider vinegar, stir well, let stand in a cool place for two hours, just before serving, add half cup of cream and heaping tablespoon of powdered sugar, mix well, serve on crisp lettuce.

To nato Toast.

Cook down till thick half a can of tomatoes, with a pinch of cloves, half teaspoonful of salt, a dash of cayenne, an onion, minced fine and a teaspoonful of minced parsley, have ready buttered toast without crust, and pour this over without straining.—Harper's Bazar.

Thread Machine.

If when sewing on dark fabric the needle should become unthreaded, slip a piece of white goods underneath and you readily can see the eye.

USEFUL AND CHEAP PORTFOLIO.

Almost Indispensable Article That Can Be Made at Home.

One of the most convenient things for a schoolgirl to have is a portfolio. In no other way can she keep her desk tidy or her odds and ends of miscellaneous papers in a place where she can put her hands on them at a minute's notice.

Of course one can always buy them, made of leather and beautifully mounted, but these are apt to be very expensive. One can easily be made at home which will serve the purpose and be equally pretty.

Take two pieces of thick cardboard 13 inches square, cover them on one side with heavy tan linen; this can be embroidered in coarse yellow silk of any design desirable and in several shades. The other side of the cardboard pieces should be covered with yellow silken goods to match the needlework on the outside. The edges where the linen and silk join should be featherstitched in heavy twist of a light shade of brown, then the two pieces should be whipped together at one side.

On one part of the inside have two oblong pieces of linen five inches wide; these featherstitch to the leaf of the portfolio. On the opposite side have a piece of the same material the width of the cover, but a few inches shorter.

Jellied Salmon.

When you are tired of plain canned salmon try this: Drain the liquor from a can of salmon, rinse with hot water, free from bone and skin, flake into bits with a silver fork. Mix one-half tablespoonful sugar, one-half teaspoonful salt, 3½ tablespoonfuls flour one teaspoonful mustard, red pepper, 1½ teaspoonfuls lemon juice, yolks of two eggs slightly beaten, 1½ teaspoonfuls melted butter, three-quarters cup cream and one-quarter cup table vinegar. Cook in double boiler, stirring constantly until it thickens, then strain into it one tablespoonful granulated gelatine previously softened in two tablespoonfuls cold water and dissolved over boiling water. Add salmon, fill individual moulds, chill and serve.

Excellent Liniment.

A good liniment that is helpful in sudden colds when put on hot is composed of 94 grains of camphor, powdered into a quarter of a pint of turpentine, to which is added 15 grains of almond oil.

If you do not have the oil, vaseline or lard can be substituted, using about two tablespoonfuls to this amount.

Be careful in the heating, as this mixture is most inflammable. It is well to heat but a little at a time and put it in so deep a pan that it will not splatter over the sides.

Apply very hot, rub in well and cover with flannel.

Be careful about going into the cold after using any liniment, as the pores are open and one is more susceptible to cold.

Jelly of Oranges.

Jelly of oranges takes the place of cold cream and has less fat than is usual in such preparations. It is made of a sixteenth of an ounce of Russian isinglass, one ounce of glycerine, three ounces of orange flower water and five drops of oil of neroli.

The orange flower should be put into a wide-mouthed jar or basin and set into hot water, the isinglass being in the perfume. The two are kept warm in the hot bath until the isinglass is dissolved, then the glycerine is beaten in and the oil added last.

While still soft it is put into the receptacle in which it is to be kept. When cold it should be a jelly.

Cheese and Nut Sandwiches.

Instead of serving plain crackers and cheese with the salad course, a delicious substitute may be made by preparing tiny cheese and nut sandwiches.

Cut very thin and remove the crusts of brown or whole wheat bread. Spread lightly with butter and lay on each slice a thin shaving of Gruyere cheese.

Cover the cheese closely with freshly shelled black walnuts sprinkled with salt, then put another slice of the cheese and buttered bread. Cut the sandwiches either round or in small diamonds or squares and press slightly between weights to blend them well together.

To Remove Coffee Stains.

The most difficult of all stains to take out are those made by coffee. Most everyone thinks that the garment is hopelessly ruined if a drop of that stimulating beverage is spilled on it. But with care the spot can be easily removed from the most delicate silk or woolen fabric, even if there is cream mixed with the coffee.

Rub the spot gently with pure glycerine. Rinse in lukewarm water and press on the wrong side until quite dry. The glycerine absorbs both the stain and the grease.

Concerning Candles.

When a candle is too small for the socket of the candlestick and there is no time to make a paper filler, light the candle and drop some of the melted grease into the socket; then quickly stick the candle in and it will remain firm as soon as the grease hardens.

To Remove Mildew.

To remove mildew rub tomato on the stains, sprinkle salt thickly and lay in the sun. Repeat this two or three times if necessary.

Eye Wash.

Add a teaspoonful of powdered boric acid to one cup of boiling water; strain and apply to the eye night and morning.

FRENCH MEAT ROLLS

ECONOMICAL USE OF ROUND OF BEEFSTEAK.

Cooked with Bacon and a Slice of Onion They Afford Welcome Change in the Menu—To Smoke Meat.

Economical Roast.—Put meat in the roaster with water in the pan; let simmer on top of stove until tender, then put in the oven for a half hour or three-quarters to brown. Just as good as cooking in the oven all the time.

To Cook Steak.—Beefsteak should not be salted till done and when ready to take from the skillet. It never should be pounded nor prodded with a fork in turning, as that allows the juices to escape. A round steak, spread over with a dressing the same as used to stuff a fowl, then rolled and tied with a cord and baked for an hour is a nice meat service.

French Meat Rolls.—Take a choice round of beefsteak cut thin. Cut in six-inch squares. Place a slice of bacon on each square, add one slice of onion, salt and pepper. Roll and tie or sew them up. Lay them in flat-bottomed kettle, add half a cup of water, butter the size of an egg, two bay leaves and four cloves. Simmer slowly for one hour.

To Smoke Meat.—Ham or other meat treated according to the following plan will be perfectly cured for smoking without first having stood in pickling fluid or brine. Take ten quarts of salt, one pound of pepper, one pound of saltpeter and three pounds of sugar. Dissolve saltpeter in a little hot water, and then mix all the ingredients thoroughly together and rub this mixture into the meat or hams with the hand until every part is well covered. The mixture must be worked in around and under the center bone, pushing well in with a knife. Then lay in a cool place for about two weeks, but do not let it freeze. The meat then is ready to smoke, and will prove of excellent quality.

HOUSEHOLD HINTS.

To clean a copper kettle rub the kettle with powdered bath brick and paraffin and then polish it with dry brick dust or whiting.

When pouring out tea one sometimes is annoyed to find the tea will run down the spout. To prevent this rub a little butter round the outside of the spout.

When thin tumblers stick together, and there is danger of breaking them, do not try to pull them apart, but put them into a pan of warm suds. In a short time they can be easily separated.

If housewives who dislike to find worms when cutting apples would first put the fruit in cold water they would find that the worms would leave the apples and come to the surface of the water.

A wire basket, known as a salad shaker, or drainer, is used to dry greens after they have been thoroughly washed. The leaves of lettuce often hold the water, even after a good shaking. Each leaf should be wiped off with a piece of cheesecloth. If not thoroughly dry the dressing will not be evenly distributed.

English Pork Pie.

Pork pie is an English delicacy which the American tripper never forgets. The Housekeeper has captured the recipe: Take three pounds of lean fresh pork cut into strips as long as your finger, six large, juicy apples, two tablespoonfuls of sugar, two tablespoonfuls of butter, one cupful of sweet cider and salt and mace to taste. Have a good pie crust for an upper crust. Put a layer of pork within a pudding dish; season with pepper, salt, nutmeg or mace. Next a layer of sliced apples, strewed with sugar and bits of butter. Go on in this order until you are ready for the crust, having the last layer of apples. Pour in the cider, cover with a thick crust of good pastry, ornamented around the edge; make a slit in the middle, and bake in a moderate oven one hour and a half. Should the crust threaten to brown too fast cover with paper. When nicely browned brush over with butter and close the oven door for a moment; then wash well with the white of an egg. Serve hot.

Sauce Coloring.

Burn sugar in a roast pan until it is black. Then pour a little water at a time on the sugar, let it boil every time till it is liquid. Pour it in a little bottle and when needed take a teaspoonful of this color and mix with the sauce.

Chicken and Celery Soup.

Take the best part of two heads of celery. Cut it up fine and add a heaping tablespoon of rice. Cook till soft. Take one quart of chicken broth, one pint of milk and cook all together and season with salt and pepper. You have a fine soup.

[illegible] Pudding.

A most delicious pudding is made by taking one cup of uncooked rice, one cup of sugar, one cup of raisins and ten cups of whole milk, measuring all in same sized cup. Stir together and bake in well buttered dish for 2½ hours. Do not stir while baking. This makes enough for six or eight people.

Baked Mackerel.

Soak salt mackerel over night to remove brine; wash well, butter pie dish, roll mackerel in flour and put in dish, skin side down; cover with milk, add few small pieces of butter and bake 45 minutes.

ART OF THE COOK

PROPER PREPARATION OF MEATS FOR THE TABLE.

Cheaper Cuts by Skillful Handling May Be Made as Palatable as the Most Expensive—Some Recipes in Proof.

Roasting, as it is called in this country, is in reality baking, as the meat is cooked in the oven. Roasting proper is where the joint is placed in a tin kitchen or "spit" before the fire, writes Elizabeth Pyewell.

This latter is the better method, but as few people have the facilities for it the following recipes hold equally good for baking, which is considered more economical, especially for small families, as there is less loss of weight than in roasting.

Care should be taken that the floor of the oven is not too hot or the fat may be burned, which causes an unpleasant flavor. A great advantage of baking is that it requires less attention than roasting in a spit.

The middle ribs and sirloin of beef are considered the best cuts for baking, and require careful cooking not to be burned or overdone. Pieces weighing from 10 to 12 pounds will take quite three hours and a half to cook in a moderately hot oven.

The chuck rib, brisket and round are considered by epicures to be inferior, but by proper cooking they may be made almost equal to the more expensive portions.

Not all butchers cut the meat in the same way. Occasionally there is so much of the flank on the sirloin that it will cause the meat to dry up instead of cooking it.

The operation of baking is intended to loosen the fibers and prepare it for digestion in the stomach; in this process the joint will bear a greater and longer heat than in either boiling or stewing.

Beef Baked in Forms.—Mince fine equal quantities of cold roast beef and tongue. Season well with pepper and salt and add the whole or a part of a well-beaten egg according to the quantity of meat. Mix it well.

Butter a mold, put in the meat and press it down hard to acquire the shape of the mold. Turn it out on a baking tin, wash over with well-beaten egg and brown in the oven.

Toad in Hole from Cold Meat.—Take some medium thick slices of cold, underdone beef, season with pepper and salt.

Make a batter by beating the whites and yolks separately of four eggs. To one pint of milk add the yolks of the eggs and sufficient flour to thicken; lastly, put in a little salt and stir in gradually the whites of the eggs.

Pour the batter into a deep baking dish, lay the meat on the top, set in the oven and bake until brown.

Mutton Kebobbed—English.—Take all the fat out of a loin of mutton; also off the outside if too fat. Remove the skin. Joint it at every bone.

Mix a small nutmeg, grated, with a little pepper and salt, bread crumbs and minced herbs. Dip the steaks into the yolks of three eggs and sprinkle the above mixture all over them.

Place the steaks together as they were before they were cut asunder and put in the oven to take. Baste with butter and the juice which runs from the meat; sprinkle more of the seasoning over.

When cooked lay it on a hot platter. Have half a pint of rich gravy ready, besides that in the dish, and add two spoonfuls of catsup, rub down a teaspoonful of flour with it. Let this boil, and pour it over the mutton, first skimming off the fat. The meat should be hot while the gravy is being prepared.

Fillet of Mutton.—Take off the chump end of a loin of mutton and cover it with buttered paper. Bake for two hours, but do not allow it to become the least brown.

Have ready some string beans, boiled tender and well drained from the water. Warm them in the gravy, put them on a dish and serve the meat on them.

Roast Beef Tongue.—Soak a fresh tongue for several hours in strong salt and water and drain it well. Boil slowly for two hours, remove the skin and roast in the oven. While cooking baste with butter. Serve with currant jelly.

How to Make Lamps Burn.

Any amount of trouble arises from trying to read or write by a bad light; not only does it affect the eyes, but the whole nervous system as well. For good, steady light there is nothing better than a lamp, but, like most everything, it has to have attention. After cleaning well and filling it place a small lump of camphor in the oil vessel—this will greatly improve the light and make the flame clearer and brighter. If you have no camphor add a few drops of vinegar occasionally.

Bohemian Chicken.

Cut into the usual pieces. Put one pound lard into deep kettle. When smoking hot put in chicken, cover tightly, and simmer one-half hour. Remove to colander, flour, pepper, and salt each piece. Place one tablespoon each of butter and lard in a skillet, and when hot saute the chicken in this several minutes. Lay on blotting paper, then serve.

Buttermilk Cookies.

Two cups light brown sugar, one cup butter, one cup buttermilk, two eggs, one cup chopped raisins, one third teaspoonful soda, one teaspoonful baking powder, flour to mix, soft. The cookies should be light and soft and will keep for weeks. The secret is in using the soft sugar.

THE BEE

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"THE ISSUE."

"The Issue" is th name of a sixteen-page periodical published by James K.Vardaman, formerly governor of Mississippi. The Issue is published at Jackson, Miss., and this distinguished fire-eating Democrat honors the Editor of TheBee by sending him a copy of his paper. The Bee welcomes The Issue, notwithstanding the fact that The Bee and The Issue have different political views.

Mr. Vardaman has gone crazy on the Negro question, and almost every article in his paper is more or less an attack upon colored Americans.

In discussing the railroad question the colored American comes in for his share of abuse. He commends the bloody Ku-Klux Klans in this fashion:

"Monuments have been builded to Conferedate soldiers who died on the field of battle, and much has been said and written about the erection of a shaft to perpetuate the memory of deeds of love, self-denial, devotion to duty of the splendid women of the Confederacy. But there is one organization the members of which deserve more credit and praise than any other class of men of the South, about which nothing especially has been said in commendation and in praise. That organization was the Ku-Klux Klan.

When the carpet-baggers, scalawags and irresponsible Negroes, emboldened by the presence of the Federal troops, walked rough-shod over the men and women of the South after the Civil War, this mysterious Klan sprang up in a night and drove the vandals from our midst, and inculcated a wholesome lesson of respect for white supremacy in the excited mind of the newly freed Negroes.

I am in favor of the erection of a monument to th Ku-Klux Klan of Mississippi. I should like to have it built on the capitol grounds in the city of Jackson, and a full history of the organization written and published and taught to Southern boys and girls in the public schools. It was the most orderly, law-respecting, law-loving body that was ever organized and maintained in violation of the law, and it drove from power a band of vampires who, under the guise of law, robbed and plundered and oppressed and outraged people."

Just think of it! He wants a monument erected to these bood-thirsty murderers, men who defied the Constitution of these United States and of their own State. The day will come soon when streets of Mississippi will be filled with blood and the ghosts of the victims of the Ku-Klux Klans will rise up before Mr. Vardaman and send his heartless soul to hades.

The Bee welcomes The Issue, Mr. Vardaman, and it hopes that you will love long enough to feel your blood leave the veins of your body by drops.

THE PRESIDENTIAL CONTEST.

The Republican National Convention is now less than two short months off, but sufficient delegates have been chosen and instructed to make it certain that the result will be as predicted a few weeks ago. Up to date Secretary Taft has such a lead over all his competitors that to many the race is no longer interesting. With five hundred delegates already selected Taft has assured 300 delegates for him, but 191 less than the number required to nominate, viz., 491. There are yet to be selected 400 delegates, and as the majority of these are to come from States known to be positively for Taft, the prediction of some weeks ago by close observers that Taft would have 600 votes on the first ballot is now certain to become a realization.

The Hughes boom, of which much was at first predicted, has flattened out completely, and he is no longer considered in the equation, and it is certain that he will not have his home State with him on the first ballot. The disappointment in the Hughes boom is due mostly to Hughes himself. He shut himself up at Albany and affected the "greater-than-thou" attitude, expecting the mountain to come to Mahomet. But the mountain is not a pedestrian.

The Cannon boom never did get farther than the joke stage, and it is clear to Cannon himself that the Taft sentiment in Illinois is too strong to even be overcome by a favorite son.

The Knox boom is a State affair. It never has gotten beyond the confines of Pennsylvania, and never was expected to.

The La Follette boom, like the Knox boom, is a local affair; and, like the Cannon boom, a vaudeville joke.

The Fairbanks' boom, had it not been ten years in propagation, might have amounted to something—but the people got tired of hearing about the Fairbank's boom several years ago. At that, however, it is stronger than any of the "also ran" aspirants.

The Foraker boom is no longer considered seriously. The other candidates, known by the appelation of reactionaries," though that name is a misnomer, have used Senator Foraker's name to trade upon. They have not dealt fairly with the able and brilliant Senator from Ohio. They have simply used his name to detract votes from Taft, in the hope that in the final analysis these votes would come to them. And the Senator is no doubt now alive to their game. Without the use of Senator Forake's name the Cannon, Hughes, Knox and Fairbanks booms would have long since been exploded.

The situation is clear to all. Taft will be an easy winner, and it is impossible to form any combination to beat him for the nomination.

In sizing up the situation, The Bee is not actuated by favoritism to Taft, but is simply giving the situation as anyone who runs may see. It's Taft, and you might as well accept the verdict.

NARROW CRITICISM.

Some very few of the Northern clerks in the Government service here in Washington have been criticizing Auditor Ralph W. Tyler because he has assisted in securing the promotion of three or four colored clerks from Southern States. These men do not stop to consider that a Negro appointed to an executive office under the Government becomes at once a representative of his race in every section. Again, it is very narrow of men in the North to object to assistance being rendered colored clerks from the Southern States.

The condition of these colored clerks from the South is pathetic. They have no Congressman or Senators to appeal to for assistance, while the colored clerks from the North have. A solid Democratic delegation represents the South in both houses of Congress, and these Southern Congressmen would rather see all colored clerks removed from the service. They have no sympathy with or for colored clerks. This being the case, it is only natural that colored clerks from the South should seek the assistance and influence of Auditor Tyler, Register Vernon and Recorder Dancy, who are supposed to represent the Negroes of the entire country.

The Bee, learning of the critcism of Mr. Tyler, because he had assisted three or four colored clerks from the South, asked him what he had to say to it. His reply was: "I was not aware of such criticism, and if there has been, all I can say is that it has always been sufficient for me to know that the man was of my race. The States he hails from is a small consideration. And the Negro who will object to another Negro assisting one of his race simply because he comes from the South, is too narrow to be considered a true race man. Criticism of this sort will never interfere with my purpose to do the best I can, regardless of locality, for my people. Colored men cannot afford to discriminate among themselves simply because some come from the South and some from the North. I think, however, that The Bee has been minisformed. I cannot imagine the existence of such narrow criticism on the part of colored clerks from the North."

The Bee will advise Mr. Tyler that it has not been misinformed. There has been such criticism. The Bee further agrees that such criticism could only come from a narrow-minded colored man, and we can assure Tyler, Vernon, and Dancy, and all other Negroes who are supposed to represent the race without regard to section, that all such criticism helps rather than hurts them with real race-loving colored men.

ANSWER.

The Bee has never asked others to think as it thinks. The Bee was the first paper that placed the name of Senator Foraker at the head of its editorial columns for president. When it became apparent that Senator Foraker could not win and had been defeated at every turn The Bee, like Senator Foraker, selected the winner.

Perhaps the Editor of the Waycross News does not understand as well as The Bee. No paper has been as loyal to Senator Foraker as The Bee, and no paper is as loyal to the Senator as The Bee is today, and The Bee ventures to say it will go farther to advance his interest than any of its critics.

The Bee can boast of its loyalty to the Senator with consideration, and it cannot be charged that it has directly or indirectly made any demand or request for the least monetary consideration. There has not been one colored Republican who has not made a demand or a request for help from the friends of or Senator Foraker himself. The Bee supported the man and is supporting the man because it considered his cause a just one. The Bee challenges its friends or its enemies to prove one act of disloyalty or show one demand it has made upon the man in whom theseNegro hypocrites claim to have so much faith and for whom they claim to have so much love. There are hundreds of the type of the Waycross editor who are like the brothers of Joseph. There are Negroes today clamoring for Foraker, at the same time endeavoring to make terms with the Administration. The Bee knows this; this The Bee is prepared to prove.

The Bee is unlike these political renegades and hypocrites; it does not hide its light under a bushel measure; it does not claim to be for Mr. Taft, but if Mr. Taft or any other Republican is nominated by the National Republican Convention in June it will give him its loyal support. Mr. Foraker will do likewise, The Bee is confident. He is too loyal a party man to desert any man named by his party, although that man may have checked his political ambition.

It is folly for colored men to say that they will desert the Republican party for Mr. Bryan. What inducements have the Democrats offered to colored Americans? What will the Democratic party offer, or the Democratic candidate of that party offer? Will the Editor of the Waycross News answer and say whether he has been doctored?

SENATOR FORAKER.

The Bee is and has always been a staunch defender of Senator J. B. Foraker. The Republican party of Ohio cannot afford to turn him down. It is hoped that the administration will see that it is important to heal whatever differences that may exist between it and the Ohio Senator.

There is a great deal of talk among certain colored men that Speaker Cannon, Vice President Fairbanks, Senator Knox, Senator La Follette and Governor Hughes would be more acceptable than Secretary Taft. While all of these men are distinguished Republicans, will those men who favor any of the above men point out one thing that any of them have done for the colored American?

Secretary Taft has spoken in defense of the colored Americans,but have any of the other men except Senator Foraker said one thing in defense of the colored race, or done one thing that should command the colored vote? There is too much sentiment among the colored people, and but little reasoning.

While Governor of New York, has Mr. Hughes made one colored appointment? Has Speaker Cannon, Senators Knox, La Follette, Vice President Fairbanks recommended one colored American for office or anything else? Why, then, is all this cry raised against the Secretary of War?

Has any declaration been made by any one of them as to his position on the race question, if nominated? The colored American should reason with himself before he utters a word. The Bee believes that Senator Foraker is honest and entitled to the support of the colored people; but, in the event of his failure to be nominated, and Mr. Taft becomes the nominee of the Republican party, would it be wise for the colored voter to support the Democratic party?

A STRIKING ARTICLE ON NEGRO PROGRESS.

We have been permitted to see the advance sheets of an article which will appear in the May Century magazine on "Negro Homes" by Booker T. Washington. This article is finely illustrated with some of the best types of Negro residences in different portions of the country. The main object of the article is to show to the public the progress that the race is making. It emphasizes the fact that all Afro-Americans do not live in shabby, ill-kept, cheap houses, but that the race is making tremendous growth in housing itself and already has many homes that would do credit to a race that has had thousands of years of freedom. No one can read the Century article without having a higher respect for every Negro man and woman in this country.

A POSEY FOR TERRELL.

The Bee has differed vitally, and strenuously, at times with Judge Robert H. Terrell, and we may differ again, should the occsaion arise, but we are not so petty as to withhold from him any credit that he may be entitled to for things he has actually done. And we will say for him that no man in the District will go farther or more willingly and more promptly to help his people than this same Judge Terrell. Someone is always appealing to him, and he is always responding. We don't train in the same camp, but an honest man will sometimes compliment his bitterest foe for performing a good act. The Bee will criticise, and The Bee will praise, according to the merits of the case.

STAND BY THE NOMINEE.

From the Charlotte (N.C.) Advertiser.

We are afraid that some of our leading Negroes are going to make, and are making, a serious mistake in that they are hollowing and bellowing too much about Taft and Foraker. Why try to split the party. The colored people ought to know by this time, both North and South, that the Democrats are not so anxious to sweeten their coffee with granulated sugar instead of the old-fashioned brown.

Let the Negroes all over this country stand by the grand old Republican party: the only party whose favors and smiles they have need to court. A retrospective view of the Southern States is sufficient to open the eyes of our brethren. We should think for a momen before we speak. Suppose the Northern States were as anxious to disfranchise the Negro as the Southern States, where would the Negro be? Go slow, brethren, and do not try to run a bluff, as you may cause your fellowmen to suffer in the end.

NEGROES OF OHIO WILL VOTE FOR TAFT, DECLARES COTTRILL.

Replies to Walter S. Thomas, of Mixed Notoriety.

Special to The Bee.

Toledo, Ohio.—The colored voters of Ohio will support the Republican candidate for president. At least that is the opinion of Charles A. Cottrill, deputy county recorder, and a member of the Republican State Executive Committee.

Cottrill was asked for his opinion of the letter which Walter S. Thomas, chairman of the Ohio Afro-American League, sent to Representative Rainey, in which he declared that if Taft is nominated for the presidency ninety-five percent of the colored voters of Ohio would cast their ballots for the Democratic candidate.

"I think that Mr. Thomas has made a very, very wild statement," said Cottrill, "and that he is considerably off in his reckoning when he makes the assertion that ninety-five percent of the colored voters of Ohio and of the United States will support the Democratic nominee for the presidency rather than cast their ballots for Secretary Taft or any man whom Roosevelt might favor.

"So far as the colored people of Toledo are concerned I am positive that this statement does not apply. While we do not lose sight of the Brownsville incident and the discharge of several companies of the Twenty-fifth Infantry, we think that this is a matter of secondary consideration as compared with what we believe to be the best interests of all the people when it comes to selecting a president for the United States.

"The colored people have far more friends in the ranks of the Republican party than in the Democratic organization, and it would be folly for them to sacrifice everything that they have gained in the past for the sake of a party which would never give them the slightest recognition.

"The interests of ten million colored people are of far more vital importance than the few soldiers who were discharged, and Mr. Thomas will find that when the colored voters walk up to the polls next November it will be to vote the Republican ticket straight."

AVOWED ENEMIES OR FALSE FRIENDS?

From the Southern Reporter.

It is being advised in some of our exchanges emanating mainly from such Negro leaders as Bishop Walters and Professor Du Bois, that in the event of the nomiantion of Mr. Taft at Chicago the Negroes should vote for Bryan or the Democratic nominee. They who advise this course tell us that "an avowed enemy is better than false friends;" therefore, if the Negroes should not get what they want at Chicago in June, they should move over, bag and baggage to the inhospitable camp of Tom Dixon, Tillman, Vardaman and Heflin. We are surprised as well as disappointed to know that there are in this country some big Negroes who are really so small and short-sighted as to give expression to such a foolish and suicidal suggestion as the one under consideration. Our Republican friends may be "false" and faulty, and be not as true to us as they could and should have been, but yet they believe in the basic principle of personal liberty and justice for all men, black and white, rich and poor in every section of our country. They believe also in the Constitution and all its amendments, and just a few weeks ago these "false" friends, so-called, prevented Jim Crowism from fastening its hideous self upon the fair city of Washington, D. C. With all her faults, we love her still! We shall stand for the Republican party and its principles even though the devil himself may be nominated at Chicago. Such nonsense as bolting the party should not be considered by our people.

PREPOSTEROUS.

From the Indianapolis Freeman.

The Washington Bee laughs at the idea of a woman as chairman of a political publicity bureau, and reads Mr. T. J. Calloway and Mrs. A. M. Curtis a sharp curtain lecture on the evil of worrying Mr. Hitchcock half to death over a matter that will not reach a head before the sitting of the National Convention. Passing over the ambitions of Mr. Calloway and Mrs. Curtis on the publicity problem, it appears to us that it would be a good idea for Negroes to cease to haunt political headquarters so assidnously as to become a nuisance. If a man is worth anything to a manager he will be sent for when needed. It isn't the fellow who hangs around the party's committee rooms that is doing the real work. The man who "does things" hasn't time to hang around anywhere. He is always "on the job."

MR. TAFT.

From the Cleveland (Ohio) Journal.

The Washigton Bee, the original Foraker organ of the East is out in an editorial conceding the defeat of its favorite candidate, and declaring for William Howard Taft as the probable nominee of the Republicans at Chicago in June. W. Calvin Chase, editor of The Bee, is a strong man in politics, and his defection from the Foraker ranks has produced no small degree of consternation among the leaders of the movement for the nomination of the Ohio Senator as "the choice of the United Negro Republicans of the Nation."

WHATTHEYTHINK

(Continued from first page.)

I was a judge on the bench I came into contact with a great many people and I believe that a better feeling toward your race among the white men in the South is growing, and that more and more they are in favor of an equal application of the law. When that is done — and that is what I understand the Negro has been seeking — he will be given an opportunity to make himself valuable under any rule of franchise that applies equally to both races."

"We are satisfied, and are with you," said several of the prominent colored men as they shook Mr. Taft's hand warmly and filed away.

THE NATIONAL MEDICAL ASSOCIATION

To Hold a Great Convention in New York in August.

New York, pril 22.—Great preparations are being made by the physicians representing the Medico-Chirurgical Society of New York, and the North Jersey Medical Association of New Jersey, in anticipation of the meeting of the National Medical Association, which convenes in New York City, August 25, 26 and 27.

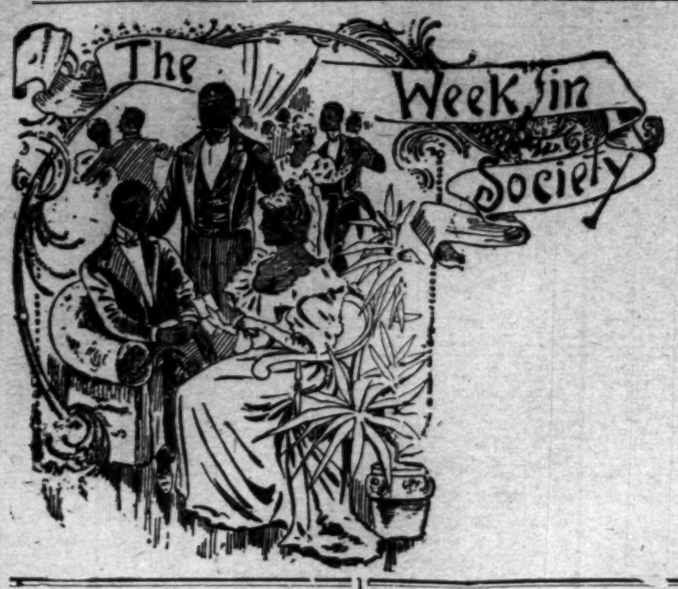
This latter body is composed of the Negro physicians, dentists and pharmacists of this country with many honorary members living in foreign countries.

The Convention this year will mark the tenth in the history of the organization. Starting with a few "brave hearts," it now has an annual attendance of nearly three hundred; and it is now almost a maxim that "once attended always attended," for everyone feels that the benefits derived from personal association, exchange of ideas, recital of experiences and the practical suggestions given in the papers read are too great to be missed.

The organization has never before met so far North. The three previous sessions held, respectively, in the cities of Richmond, Philadelphia and Baltimore, took the organization out of the experimental setage and gave it a permanent status. The Convention this year will undoubtedly be the greatest (as all things in New York must be) in the history of the association.

Practically every Negro physician, dentist and pharmacist in the near States of Pennsylvania, Maryland, Delaware, Connecticut, Massachusetts, Rhode Island, and the District of Columbia has already signified his intention of being present. The local physicians of New York and New Jersey on their part are putting forth every effort to make the meeting a memorable one and the criterion for for all future conventions.

Vote the Odell-Chase Ticket.



Miss Emma Bookman, of Charlotte, N. C., arrived in this city last week.

Mr. W. C. Johnson, of Atlanta, who spent some days in this city, has returned to Atlanta.

Mrs. I. H. Coles, who was here, has returned to her home, Charlotte, North Carolina.

From the Birmingham Blade.

The echo from the Philadelphia Afro-American Conference is, we have several versions, but two very distinct ones, the Washington Bee, represented by Hon. W. Calvin Chase, and the Boston Guardian, represented by Hon. William Monroe Trotter, each in a high state of mental hallucination.

Mrs. March Cuney Hare and her daughter, Vere, of Boston, Mass., are in the city, the guests of Mr. W. L. Houston.

Master Leon McQuim, the son of Mr. and Mrs. James McQuim, is the guest of friends and relatives in Hare, Montana.

Mrs. Martha E. Washington, who has been visiting relatives in this city, will leave next week for Proctor, Vt.

Mrs. Nannie Mondelle, of New York city, is the guest of friends of this city.

Rev. J. W. Keatz, of this city, who was at one time an African missionary for the A. M. E. Church, has been appointed inspector of meats in Omaha, Neb. He is to leave very soon for his post of duty.

Rev. W. H. Scott, of Boston, Mass., is the guest of friends in this city.

Miss Gonevia B. Maxfield, who has been indisposed, is now out again, and will spend a few days with relatives in Virginia.

Mr. Jesse Foster, who went to Richmond, Va., last week, has returned to the city. While there Mr. Foster was highly entertained.

Mrs. Isetta Burtt, formerly of this city, but now of Philadelphia, Pa., is the guest of her mother at Fairmont Heights. Mrs. Burtt is receiving much social attention during her ten days' stay, after which time she will return home.

Prof. W. S. Montgomery left the city Monday for the East; thence he will go North to visit a few of his old personal friends.

The little son of Auditor Tyler has arrived in the city from the great Boston fire, well and hearty, and greatly to the gratification of Mr. and Mrs. Tyler.

Ample provision will be made for the accommodation and comfort of all those who purpose attending the third annual excursion of St. Luke's Church.

Mrs. Ada Brown Conn, of this city, was the recipient of marked attention by the "fashionable set" of Harrisburg, Pa., on the occasion of her recent visit to that city to attend the wedding anniversary of Mr. and Mrs. James H. Howard, old and substantial residents of the Capital City of Pennsylvania.

Don't forget the cantata, "Moon Queen," at True Reformers' Hall on the 1st of May. Over one hundred children will participate. The Lyric Orchestra will furnish the music.

ST. LUKE'S P. E. CHURCH.

"The Moon Queen," a cantata, will be rendered by over fifty children, under the auspices of the Woman's Guild of St. Luke's parish, at True Reformer's Hall, Twelfth and U Sts. northwest, Friday evening, May 1, 1908. The Lyric Orchestra will furnish music for the occasion.

General admission, 25 cents.

Proceeds for the benefit of the church.

EASTER SONG SERVICE AT LINCOLN CHURCH.

A very choice and pleasing program, under the direction of Miss Mary L. Europe, was rendered by the Lincoln Temple Choir last Tuesday evening. The anthems embraced: "Christ our passover," Bartlett; "They have taken Him away," Stainer; "Come, Holy Spirit," Howland, "Surely He hath borne our grief," Handel; "Seek ye the Lord," Roberts; "O saving victim," Gounod; solo, "Easter morn," Coleridge Taylor, Miss Lottie Wallace; solo, "Come, see the place," Bartlett, Mr. Ralph Amos. A silver offering was taken at the door.

THE MARTIN — BROCK NUPTIALS.

At eight o'clock Tuesday evening last Miss Mercedes H. Brock, daughter of Mr. and Mrs. William Brock, was married to Mr. Lloyd H. Martin at the residence of the bride's parents, 1214 T street northwest. The marriage ceremony was performed by the Rev. L. S. Flagg, pastor of Ebenezer A. M. E. Church, West Washington, assisted by Rev. Seaton, of Easton, Md. The bride was smartly and becomingly attired in a tailored crepe du chene and carried a shower bouquet of pink roses. Miss Mary Martin, sister of the bridegroom, and Miss Mary Fuller attended the bride as maids of honor, and each wore a becoming gown of white silk and carried a cluster of pink roses. Mr. Ferdinand Ford acted as best man. The flower girls were little Marguerite Johnson and Elizabeth Rhodes.

As the bride, escorted by her father, entered the beautifully decorated parlor, Miss Louise Clarke played Mendelssohn's Wedding March, and played in low, sweet tones, "Oh, Promise Me," during the ceremony.

The bride and bridegroom were the recipients of many beautiful, valuable and useful presents.

During the reception from 8.15 to 10 p.m. Mr. and Mrs. Martin received the hearty congratulations and the best wishes of several hundred of their friends and relatives.

AN AGREEABLE SURPRISE.

Last Saturday evening a number of ladies of St. Luke's Parish surprised Dr. Thomas J. Brown and wife with a "shower party." The rector was presented with a handsome Oxford D. B. hood of the Seabury Divinity School. He wore the hood at the Easter service. A large number of useful articles and a purse were presented Mrs. Brown.

Rev. Simon P. W. Drew was presented two suits of clothes last week. The presentation speech was made by Attorney Merriweather.

In the habeas corpus suit instituted by Mrs. Mary Green Pierre against Dr. Samuel M. Peirre, in the Supreme Court, was heard by Justice Job Barnard Wednesday afternoon. After the testimony of several witnesses, and argument by counsel, the petition was dismissed and Dr. Pierre given the custody of his child.

Attorney W. Calvin Chase represented Dr. Peirre, and Attorney A. W. Scott represented Mrs. Peirre.

ANNIVRSARY.

One of the largest and most impressive fraternal gatherings assembled under the auspices of a single lodge took place Sunday night, April 12, at the Metropolitan A. M. E. Zion Church, D street southwest, when the Bloom of Youth Lodge, No. 1368, G. U. O. of O. F., turned out to celebrate its fortieth anniversary. The Lodge was accompanied by the Silver Queen Household of Ruth, No. 740; in part by the Excelsior and John F. Cook Lodges, the Excelsior being almost as largely represented as Bloom of Youth. Also the Executive Committee of the District Grand Lodge, No. 20, the District Household No. 1, and a throng of members from various other Lodges and Households which had been invited; also a large number of Odd Fellow Veterans, and every branch of the Order. Soon after seven o'clock p.m. the members began to assemble in the lower part of the church, as prearranged, and in short order that portion of the church was almost filled. At 7.45 o'clock the Order marched up into the main auditorium and almost filled the lower portion of the church. The choir was never in better trim, under the leadership of Prof. J. T. Newman, and charmed the large audience with sweet music fitted for the occation. After the reading of the history or the Lodge by Mr. William B. Harris, the secretary of the Lodge, and prayer by Mr. L. A. Dodson, the chaplain, and Scripture reading by M. V. P. Rev. William Walker, of the Lodge, Rev. W. A. Ray, D.D., pastor of the church, was introduced by Mr. J. S. Jones, the master of ceremonies. Rev. Ray used for his subject "The Banner," and preached a very able sermon defining the duty of an Odd Fellow in many respects and reviewing many past accomplishments which the Order has achieved throughout the land.

After the sermon, and the lifting of the offering by District Grand Master J. H. Coleman, and M. V. P. Rev. William Walker, the same being upward of forty dollars, Master of Ceremonies Jones presented the officers of the Lodge and Household, also the Executive and Past Grand Officers. Very conspicuous among the honored guests of high rank in the Order, aside from the Executive Officers were M. V. P. Thomas H. Wright, president of the Odd Fellows Hall Association, and who is an exmember of the S. C. of H., M. V. P. David Warner, of Peter Ogden Lodge, No. 1374. He is also an exmember of the S. C. of M., and was the most instrumental member in that body in bringing into the Disrict of Columbia one of the highest branches of the Order.

ATTORNEY LEWIS IN TOWN.

Assistant United States District Attorney W. H. Scott, of Boston, Mass., is in the city on business with the Department of Justice. He is stopping at the Arlington Hotel. Mr. Lewis called to see the President and held a long conference with him and Attorney General Bonaparte. Tuesday, accompanied by Auditor Ralph W. Tyler and Assistant United States Attorney J. A. Cobb, he took dinner at the famous cafe of Gray.

He will leave for Boston, Mass., next week.

Mr. Lewis is one of the best lawyers in the United States, and a man of great legal ability.

EMANCIPATION CELEBRATION.

There was a large gathering of citizens last Thursday evening assembled in True Reformers' Hall. The occasion was the forty-fifth anniversary celebration of the emancipation of slaves in the District of Columbia.

Mr. W. R. Griffin was introduced as the presiding officer, who delivered a timely address, reviewing the conditions of the colored people in this city and the work that is being done by the Grand United Order of True Reformers. He paid a deserved compliment to the late W. W. Brown, the founder of the True Reformers, and Rev. Taylor, the present president of the organization. He declared that both of them were once slaves. He concluded by introducing Mr. W. Calvin Chase as the first speaker, who was followed by Revs. S. L. Corrothers and Rev. Moore.

Mr. M. C. Maxfield was the next speaker, and he delivered a very timely and instructive address. Mr. Maxfield was introduced as the man who purchases and reads every book published by and concerning the Negro race.

An excellent paper was read by Mrs. Smith, a True Reformer.

The exercises concluded with short addresses by others.

PARENTS' AND NEIGHBORHOOD MEETING.

The regular annual Parents' and Neighborhood Meeting of the Jones School, corner of First and L streets, was held on Thursday last in the school. While it was a reception in their honor because of their loyalty and help in the character building of their children, yet much valuable work was accomplished.

The first part of the program consisted of exercises by the children for the entertainment of the parents, the participants being Misses H. Gorham, V. Thomas, B. Tyler, Virgie Ross, L. Anderson, A. Chestnut, M. Murray, E. Johnson, G. Ford, E. Johnson, E. Gordon, F. Young, J. Green, E. Tyler, S. Johnson, B. Scott, H. Arnold, E. Blackwell, L. Taylor, I. Howard, K. Jones, R. Jackson, Masters W. Cardoza, W. Dean, C. Gordon, C. Nixon, E. Reed, E. Washington, H. Armstead, S. Fantroy.

Two features of the children's exercises were a beautiful Easter Lily Drill, directed by Miss M. E. Clarke and a bevy of children bearing little baskets of beautiful and wholesome thoughts on Easter, work, and character building, written and recited by them. These gems were on egg-shape paper and of various designs, symbolic of the season. After distributing them to the guests present, the children, led by Miss R. E. Bell, went to their neighbors in Logan Place, Fenton Place and A B C Court, where their souvenirs, with the season's greetings, were welcomely received.

The teachers of Jones School — Misses E. A. Chase, principal; M. A. Martin, M. L. Tancil, E. R. Clarke, M. A. Lucas, S. Spencer, M. E. Clark, I. T. Smackum, and Collier—were especially favored to have among their guests men and women whose work is ever with the people, for the people, and whose addresses embodied the most practical advice for good citizenship in the body politic. The following was their program for the occasion:

1. Gardening — Miss S. Brown, assistant director of gardening in the District of Columbia and teacher of sciences in Normal School No. 2.

2. The respect of the child for the rights of others in the home, in the streets, and in the school. Rev. Howard, pastor of Mount Zion Ch.; Mrs. I. G. Richardson, attendance officer, whose work in the execution of the compulsory law is invaluable; Rev. J. E. Robbins, M.D., of Petersburg, Va.

3. The meaning of the Easter season to us. Rev. Sylvester Corrothers, pastor of Galbraith Church.

Co-operation of teacher and parents. Dr. H. L. Bailey, supervising principal.

Pianists — Misses Irene Smackum and Angella Braxton.

Presiding officer, Rev. S. Corrothers.

At the conclusion of this part of the program the guests assembled in the principal's room, where the heart to heart talks resulted in the organization of an association known as the Citizens' Association of the Parents and Friends of Jones School, "United effort for good produces the best results for all."

And for its object a crusade against bad behavior of the child in the streets and an improvement of general conditions.

After the election of the following officers it was agreed to meet on May 8 to begin active work.

President, Mrs. L. Taylor.
Vice President, Mrs. K. Johnson
Secretary, Mrs. E. Jackson.
Assistant secretary, Mrs. Young.
Treasurer, Mrs. Chestnut.
Recording secretary, Mrs. A. Blackwell.

Little Willie Evans, son of Mr. W. and Mrs. Hattie Evans, is now convalescent.

THE COSMOPOLITAN BAPTIST CHURCH.

Interesting Easter exercises were held last Sunday afternoon in the Cosmopolitan Temple Baptist Ch., Rev. Simon P. W. Drew, pastor.

There were several hundred visiting Sabbath Schools present, the largest coming from Alexandria, Va., the Rev. R. R. Robinson, superintendent.

The exercises were opened with prayer by Rev. Robinson, the veteran minister of Virginia. Rev. Drew introduced ex-Judge E. M. Hewlett as the presiding officer. Mr. Hewlett delivered a most excellent address in introducing the principal speaker, Genl. Warner J. Kiefer, of Ohio. General Kiefer spoke for one hour and gave many interesting points on practical education. He was followed by Mr. W. Calvin Chase, who spoke briefly on the duties of the colored Americans.

The pupils of Rev. R. B. Robinson's Sunday School, especially a little child about five years of age, was the centre of attraction. He further demonstrated what his school in Virginia was doing by presenting several of his pupils, who rendered several recitations.

A large collection was lifted for the benefit of the McKinley Industrial school, of which Rev. Robinson is president.

A NEW STUDIO.

Messrs. Warner & Turner, two enterprising young men in this city, have opened a new ground-floor photographic studio at 128 Ninth street northwest. These young men are expert artists, who guarantee satisfaction to their customers. The opening took place Saturday, April 18th, and it was attended by some of the most distinguished citizens of both races in this city.

Neither gentleman needs any introduction to the people. Mr. Turner, especially, is known by all Washington, having been associated with some of the largest firms in this city. Mr. Warner is also an expert artist, and if you want first-class work call and give them a trial.

HORNETS' NEST UNVEILED.

TURMOIL AMONG REPUBLICANS OF THE DISTRICT.

Retirement of Burt-Patterson Ticket Excites Comment — Others to Enter the Contest.

A "hornet-and-schoolboy time" is said to have developed in the field of local Republican politics as a result of the withdrawal from the delegatorial fight of Gen. Andrew S. Burt and his running mate, Mr. Patterson. The event has stirred up considerable comment and some excitement, and many local party leaders were found to be on the qui vive for later developments this afternoon.

The temper of some of the interested parties is shown in the following statement sent to The Star by B. L. Gaskins, one of the candidates for alternate on the Burt-Patterson ticket:

"I see by this morning's papers the Burt and Patterson ticket has been withdrawn from the race for delegates to the Chicago Convention. It is useless to mince matters, they have 'quit.' If this news is true, as an alternate on that ticket, I take this opportunity to announce to my many friends that I was not consulted in his matter and have never withdrawn my name or consented to have it withdrawn. I propose to stay in the race, if permitted by the Election Board; not that I have hope of winning, but to show the public that I have neither curled up nor sold out."

Does Not Leave Clear Field.

William Calvin Chase announced this afternoon that the withdrawal of the Burt-Patterson ticket would not leave a clear field for the Flather-Horner ticket, as many people suppose. He said he would have a ticket in the field, and will have Republican voters cast their ballots for it.

"It is true," he said, "that the provisions laid down by the committee have not been complied with, but the failure to comply with them was no fault of mine. I was ready to meet the requirements, but was unable to find the members of the committee. I will have the ticket in the field and will go to Chicago with a contest, if necessary."

The ticket he announced contains the names of Col. W. S. Odell and William Calvin Chase, delegates, and Douglass Syphax and John W. McGraw, alternates.

FOLLOW HIS EXAMPLE.

Mr. Daniel Hardy, a trustee and class leader in the Metropolitan A. M. E. Church, owns a large farm in Maryland, upon which his wife, eleven children and himself work. Mr. Hardy means to continue sawing wood until he get enough stacked to enable him to rest in his old age.

TO REPUBLICANS.

Delegates and Alternate Delegates to the National Republican Convention will be voted for Tuesday, April 28. The People's ticket is: (Col. W. S. Odell and W. Calvin Chase, delegates; John W. McGaw and Douglass Syphax, alternates.

Colored Skin Made Lighter By Use of WONDERINE

FRANCOIS DE SALLE,
P. O. BOX 1837. New York City.
(Sent by mail on receipt of 50 cents.)

NEW PHOTOGRAPHIC STUDIO.

The new photographic studio of Warner & Turner has just opened. It is an up-to-date studio and one that commends itself by the superior class of work it turns out.

Life-size portraits in oil, pastel a nd water colors.

WARNER & TURNER, 1248 Ninth Street Northwest.

RICHARDSON'S DRUG STORE,
316 Four-and-a-half Street, S. W.,
As usual, invites the public to visit his

MAMMOTH STORE

Stocked with everything in the Drug line. Easter offeings in every design. Pure drugs. Presciptions carefully compounded.

RICHARDSON'S DRUG STORE,
316 Four-and-a-half Street, S. W.

HOUSE AND HERMANN.

Mattings

We have just received from the Orient an immense shipment of China and Japan Mattings and Matting Rugs. Every piece is this season's product. To open the spring season we will inaugurate this week a special sale of Mattings at the following reduced prices:

Regular 20c. grade.....15c. a yard
Regular 25c. grade.....19c. a yard
Regular 28c. grade.....22c. a yard
Regular 32c. grade.....25c. a yard
Regular 35c. grade.....28c. a yard
Regular 38c. grade.....31c. a yard
Regular 42c. grade.....34c. a yard

No charge for measuring and laying.

When in doubt, buy of
HOUSE & HERRMAN,
Seventh and Eye Streets Northwest.
"Look for the Gilded Dome."

MURRAY'S PURE DRUG STORE.
Second and D Streets Southwest.

Just Arrived — A complete assortment of the purest and freshest Drugs on the market, including a large line of Easter Articles. Something very fancy in the way of Toilet Soaps and Fine Cologne, at reduced prices to suit the times.

MURRAY'S PURE DRUG STORE,
Second and D Streets Southwest.

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THE TAILOR.
Suits Made to Order.
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AND
ALTERING
THE CLOTHES CLEANING SHOP
614 D Street Northwest,
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J. C. Colvin, Mgr.

MATTINGS LAID FREE.

Odd Pieces of Parlor Furniture AT Clearance SALE Prices

We want to dispose of these pieces before the hot weather, and have cut prices without regard to cost.

Credit terms to suit you can be arranged, as usual.

Following are some of the pieces:

	Former price	Sale price
Side chair, silk damask	$15.00	$7.50
Side chair, silk damask	10.00	5.00
Side chair, silk damask	12.50	7.50
Side chair, silk damask	7.50	4.00
Side chair, silk damask	11.00	7.50
Side chair, silk damask	7.50	4.00
Side chair, silk damask	20.00	10.00
Side chair, silk damask	22.50	12.50
Side chair	17.50	7.50
Corner chair, silk damask	15.00	10.00
Corner chair, silk damask	25.00	15.00
Corner chair, silk damask	22.50	12.50
Corner chair, silk damask	12.50	7.50
Corner chair, silk damask	25.00	12.50
Corner chair, silk plush	27.50	15.00
Corner chair, silk plush	15.00	9.00
Corner chair, silk damask	17.50	10.00
Arm chair, silk damask	50.00	25.00
Arm chair, silk damask	22.50	12.50
Sofa, silk damask	25.00	15.00
Sofa, silk damask	32.50	15.00
Sofa, silk damask	30.00	15.00
Sofa, green verona	45.00	25.00
Sofa, green verona	30.00	15.00
Sofa, silk damask	20.00	12.50
Sofa, tapestry	20.00	100.00

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THE MERRY WIDOW WALTZ.

(Die Lustige Wittwe.)

From the Opera "The Merry Widow." By FRANZ LEHAR.

Published by AMERICAN MELODY COMPANY, New York.

The Merry Widow Waltz. 2-pp—2d p.

Kleinert's DRESS SHIELDS

Every pair of Kleinert's Dress Shields is warranted. When properly used, we will not only refund money paid for shields that are not perfect, but will hold ourselves responsible for any resulting damage to gown.

Kleinert's Dress Shields are made in ten sizes, from size 1 to size 10. If your dealer does not keep the kind or size you want, send us 25c. for sample pair of either kind in size 3. If you want a larger size, add 5c. for each additional size.

Send for our Dress Shield Book. It is worth reading. Sent free on application.

I. B. KLEINERT RUBBER CO.
721-723-725-727 BROADWAY, NEW YORK.

WAYS OF COOKING CABBAGE.

Succulent Vegetable Need Not Always Be Served Boiled.

Although cabbage has often been called the poor man's vegetable, many appetizing and attractive dishes can be made from it. We give several good recipes:

An unusually good salad was recently served at a luncheon. The inside of a good-sized cabbage was cut out, and the space filled with a mixture of chopped celery, cucumbers and peppers dressed with oil and vinegar, and well seasoned. The top of the cabbage was replaced after the filling was put in, and the head was then placed on a plate in front of the hostess, who did the serving. The guests wondered if they beheld another mysterious Jack Horner pie.

Another way to use a head of cabbage is to follow the same plan, only filling the hole with finely chopped meat, a little onion, and bread crumbs. Bake until tender and then cut in slices and serve with a cream sauce. This makes a very good luncheon dish or an entree at dinner.

Fried cabbage is particularly good at this time of year. First boil the cabbage until tender, and when cold cut into small pieces. Cut some slices of bacon into strips and put them in the frying pan. When they have commenced to cook, and the bottom of the pan is well greased, add the cabbage and fry until a light brown. Season with salt and pepper.

For creamed cabbage, boil the cabbage tender, drain off the water and put into the pot with a large teaspoonful of flour, a tablespoonful of butter, a little salt, and half a cupful of milk. Cook, stirring, until the sauce is smooth.

HOW TO WASH A SWEATER.

Garment Can Be Cleaned Without Causing Loss of Shape.

In summer a girl's sweater is her most important as well as her most useful garment. If her shirt waists are badly made or shoes shabby that is a minor consideration, but her sweater must be immaculate and up to date. Every girl likes to wear nothing but white during the outing season, and great is her disgust when her mother insists upon her having a gray sweater for economy's sake in the firm belief that the darker shade keeps clean longer and that all woolen goods are impossible to wash.

If proper care is taken sweaters can be washed all the time without hurting their shade and color. Fill a large bowl or basin with warm water and soapsuds, add a teaspoonful of powdered borax to keep the wool from becoming hard and stiff. If the sweater is white put a little blueing in the water every time it is rinsed. This will prevent it from turning a deep ivory, as all white wool materials are apt to do.

After washing wring out, then pin to a large bed pillow. Be sure not to stretch the sweater or it will lose its shape.

Cake for Small Family.

To make a layer cake, bake one good layer, cut it in either halves or thirds, lay one piece on top of the other, and proceed to frosten or ice as usual.

If variety is wanted, take the usual amount of material for an ordinary cake. Divide batter in four parts.

One part may be baked as a marble cake, after dividing it into three parts add one-half cake grated chocolate, to one-third leave plain and add two teaspoons strawberry flavoring to the last third. Pour a little of each in a pan until all is gone and you have a fine marble cake.

One-half pound chopped nuts added to the second part will make a nut cake. One-half cup each of chopped dates and nuts, one-quarter cup each of chopped figs, citron and raisins, one-half teaspoon each of grated nutmeg, cinnamon and cloves will make a fine fruit cake.

The last fourth will make a nice loaf cake.

Lacquered Brass.

Lacquered brass must not be allowed to get black, but should be cared for in the beginning while it is still new and bright, and thus insure a longer and brighter existence for it.

It should be washed occasionally with slightly warm, soapy water, then dried with a soft cloth and polished with a clean, dry chamois leather.

In damp weather the lacquered brass should be well rubbed every day with a clean, dry leather. Treated in this way the lacquer can be kept beautifully bright.

Making Jars Airtight.

Many housekeepers have trouble with keeping airtight anything that is put up in jars.

If, however, after a jar or bottle is corked it is sealed with a mixture of beeswax and rosin there is no danger of air getting at it.

To make this sealing mixture put two ounces of yellow beeswax and four ounces of rosin in a small tin pan, which is then set in a larger pan of hot water. Stir constantly until the wax and rosin are well blended. Apply while still liquid to the outside of the corked jar or bottle.

Turnip Salad.

Pare and cut in dice four medium sized turnips; boil in salted water until tender, changing the water several times. Drain in colander and when cool add one cupful of rich mayonnaise. Serce on lettuce leaves.

Apricot Sauce.

Use one pound of evaporated apples, one-fourth pound of dried apricots, stew together, stirring while boiling, to mix and prevent burning.

W. B. CORSETS

The W. B. Reduso

is the ideal garment for over-developed figures requiring special restraint. It has an apron over the abdomen and hips, so boned as to give the wearer absolute freedom of movement.

REDUSO STYLE 750 for tall, well-developed figures. Made of a durable coutil in white or drab. Hose supporters front and sides. Sizes 22 to 36. *PRICE, $3.00*

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W. B. NUFORM and W. B. ERECT FORM CORSETS are built hygienically—they do not press or strain anywhere. Their lines are your lines, their shape that of your own figure. They make a bad figure good and a good figure better.

ON SALE AT ALL DEALERS

Erect Form 744	(Stout Model)	of Imported Coutil	*$2.00*
Nuform 403	(Slender Model)	of Coutil or Batiste	*1.00*
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Erect Form 720	(Average Model)	of Coutil or Batiste	*1.00*
Nuform 738	(Average Model)	of Imported White Coutil, or Batiste	*2.00*
Nuform 406	(Medium Model)	of Coutil or Batiste	*1.50*

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YOU WILL BE ASTONISHED when you receive our beautiful catalogue and study our superb models at the *wonderfully low prices* we can make you this year. We sell the highest grade bicycles for less money than any other factory. We are satisfied with $1.00 profit above factory cost.

BICYCLE DEALERS, you can sell our bicycles under your own name plate at double our prices. Orders filled the day received.

SECOND HAND BICYCLES. We do not regularly handle second-hand bicycles, but usually have a number on hand taken in trade by our Chicago retail stores. These we clear out promptly at prices ranging from $3 to $8 or $10. Descriptive bargain lists mailed free.

COASTER-BRAKES, single wheels, imported roller chains and pedals, parts, repairs and equipment of all kinds at *half the usual retail prices.*

$8.50 HEDGETHORN PUNCTURE-PROOF SELF-HEALING TIRES $4.80 A SAMPLE PAIR TO INTRODUCE, ONLY

The regular retail price of these tires is $8.50 per pair, but to introduce we will sell you a sample pair for $4.80 (cash with order $4.55).

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NAILS, Tacks or Glass will not let the air out. Sixty thousand pairs sold last year. Over two hundred thousand pairs now in use.

DESCRIPTION: Made in all sizes. It is lively and easy riding, very durable and lined inside with a special quality of rubber, which never becomes porous and which closes up small punctures without allowing the air to escape. We have hundreds of letters from satisfied customers stating that their tires have only been pumped up once or twice in a whole season. They weigh no more than an ordinary tire, the puncture resisting qualities being given by several layers of thin, specially prepared fabric on the tread. The regular price of these tires is $8.50 per pair, but for advertising purposes we are making a special factory price to the rider of only $4.80 per pair. All orders shipped same day letter is received. We ship C. O. D. on approval. You do not pay a cent until you have examined and found them strictly as represented.

Notice the thick rubber tread "A" and puncture strips "B" and "D," also rim strip "H" to prevent rim cutting. This tire will outlast any other make—SOFT, ELASTIC and EASY RIDING.

We will allow a cash discount of 5 per cent (thereby making the price $4.55 per pair) if you send FULL CASH WITH ORDER and enclose this advertisement. We will also send one nickel plated brass hand pump. Tires to be returned at OUR expense if for any reason they are not satisfactory on examination. We are perfectly reliable and money sent to us is as safe as in a bank. If you order a pair of these tires, you will find that they will ride easier, run faster, wear better, last longer and look finer than any tire you have ever used or seen at any price. We know that you will be so well pleased that when you want a bicycle you will give us your order. We want you to send us a trial order at once, hence this remarkable tire offer.

IF YOU NEED TIRES Hedgethorn Puncture-Proof tires on approval and trial at the special introductory price quoted above; or write for our big Tire and Sundry Catalogue which describes and quotes all makes and kinds of tires at about half the usual prices.

DO NOT WAIT but write us a postal today. DO NOT THINK OF BUYING a bicycle or a pair of tires from anyone until you know the new and wonderful offers we are making. It only costs a postal to learn everything. Write it NOW.

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Everybody has some friend whom they wish to make happy. It may be mother or father, sister or brother. It may be a wife, or it may be a sweetheart — and no better time than Christmas is so appropriate — so suggestive. Nothing makes one feel happier than to gladden the heart of another.

Our stock of Jewelry and Bric-a-brac is now complete. Each individual piece has been carefully selected and we feel satisfied that a visit from you will bear us out that we have as fine a selection as can be found anywhere. Why not give us a call tomorrow?

Any article that you may select will be laid aside and delivered when wanted. Experienced clerks. Polite attention.

WATCHES

We mention here but a few of our specials.

Gnetlemen's 20-year Gold Filled American Stem Winders and Setters, $10.

Ladies' 20-year Gold Filled Stem Winders and Setters, $10.

Gentlemen's 14-karat Solid Gold American Stem Winders and Setters, as cheap as $35.

Children's Solid Silver Watches with Pin Attachment, $3.50; regular price, $4.50.

Ladies' Solid Gold Watches, Open Face, $8.00.

Boys' Solid Silver Watches, $5.00 up.

DIAMONDS.

Put Your Money in Diamonds. No Better Investment Today.

Prices in the Diamond market are advancing, but OUR PRICES HAVE'NT BEEN ADVANCED in some time. We still have a large collection of superb Diamonds which we bought a considerable time ago at lower prices than prevail today.

We shall not advance prices on these stones. We are merchants and not speculators, and our fair percentage of profit is all we ask. So, as long as these Diamonds last, it will be possible to buy them here under the regular market for fine stones.

Ladies' Diamond Rings, $5.00 to $150.

Ladies' Diamond Brooches, $5.50 to $1,000.

Diamond Earrings, $15.00 to $500.00.

Diamond Scarf Pins, $7.00 up.

Diamond Cuff Buttons, $7.00 up.

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Carriages hired for funerals, parties, balls, receptions, etc.

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Beef Bone and Vegetables Make an Ideal Combination.

After thoroughly washing in tepid water a 15-cent beef shank soup bone, place it in an eight-quart kettle and cover with cold water, and when slowly boiling remove all scum. Add a cup of cold water, which will cause more scum to arise, and when clear cover closely and allow to boil slowly two hours, adding water occasionally. Then add salt to taste, a large onion cut in two, two large carrots cut lengthwise in about six pieces each, and a large cupful of best tomatoes—use the tomatoes as they come from the can, the thick part as well as the juice—and boil the whole until the carrots are well done, when add a half teaspoonful of celery salt, and boil a few minutes longer, then strain and serve hot. A strip or two of the carrot can be served in each bowl if desired, they being palatable so cooked and great complexion beautifiers. This soup will be found most excellent for a weak stomach, or found most excellent for anyone recovering from sick headache.

BUCKWHEAT CAKES FOR TWO.

By Leaving a Starter, They Can Be Kept Going for Several Weeks.

One quart lukewarm water, one tablespoonful cornmeal, one teaspoonful sugar, one-half cake of compressed yeast, one cupful buckwheat flour, one cupful white flour; let rise over night; in morning add one teaspoonful salt. Leave two-thirds cupful of batter for starter, and put in cool place until following night, when you repeat as before, with the exception of the yeast (which you do not need again), and the sugar. The second morning turn out the batter you want to use in another dish and add the salt and sugar and a pinch of soda. If any of this batter is left do not put back with the starter, as it is not good to keep after the soda is in it.

By leaving a starter each time and doing as directed, these cakes can be kept going for several weeks, but be sure and not put in salt until just before baking, and they will always be light.

This recipe is sufficient for two people.

Chocolate Pie.

Bake a crust the same as for a cocoanut pie, then fill with this mixture; Put one cup of milk with a pinch of salt and a square and a half of grated chocolate into the double boiler. When hot stir in two level tablespoonfuls of flour moistened to a paste with a little cold milk. Cook, stirring constantly until smooth and thickened, then cook just ten minutes longer. Mix the yolks of two eggs with five tablespoonfuls sugar, and pour the hot mixture over them, stirring well. Return to the double boiler and cook two minutes, stirring constantly. Cool, flavor with vanilla and cinnamon, put into the crust, bake ten minutes, then, after cooling slightly, cover with a meringue made from the whites of the eggs whipped stiff with two tablespoonfuls sugar. Set in a cool oven to puff and color.

Cheese Pudding.

A delicious cheese pudding is made from one five-cent loaf of baker's bread with a half pound of good cheese about the strength of that used in making Welsh rarebit. Cut off the hard crusts of the bread, slice and butter, laying slices loosely in the baking dish with alternate layers of cheese, cut in thin slices. Beat one egg and add a quart of milk with a pinch of salt.

Pour this mixture over bread and cheese and let it soak until every slice is moistened. Bake 35 to 45 minutes until brown on top as in bread pudding. Serve on hot plates and quickly. The hotter the better.

Baked Bean Rarebit.

A novelty in the shape of a bean rarebit is recommended in the Woman's Home Companion as a good way of using up the left-over baked beans. The recipe is as follows:

Melt two tablespoonfuls of butter, add one teaspoonful of salt, one eighth of a teaspoonful of paprika, one-half cupful of milk and one cupful of cold mashed baked beans. Stir until thoroughly heated and add one-half cupful of grated soft, mild cheese. As soon as the cheese has melted serve on small circular pieces of toasted bread or zephyrettes. The recipe is admirably adapted for chafing dish use.

Dandelion Wine.

One gallon dandelion blossoms picked when the sun is shining. Put in stone crock; pour over them one gallon of boiling water. Let stand in a cool place for three days; then put in a porcelain-lined kettle, with the rind of three oranges and one lemon cut up fine. Boil 15 minutes, strain, add three pounds of sugar and the pulp and juice of the oranges and lemon. When lukewarm add half of a yeast cake. Stand one week in a warm place. Strain again; let stand until it stops working, then bottle.

Glazed Carrots.

Wash and scrape the carrots and cook in boiling salted water until tender. Drain; slice and place in a buttered baking pan. Sprinkle sparingly with sugar, salt and pepper, and dot over with butter. Add a half cup of water and bake in a hot oven until brown.

GOOD WAY TO COOK MUTTON.

Recipe That Is Sent to Us from English Kitchens.

Take all the fat out of a loin of mutton; also off the outside if too fat. Remove the skin. Joint it at every bone.

Mix a small nutmeg, grated, with a little pepper and salt, bread crumbs and minced herbs. Dip the steaks into the yolks of three eggs and sprinkle the above mixture all over them.

Place the steaks together as they were before they were cut asunder and put in the oven to bake. Baste with butter and the juice which runs from the meat; sprinkle more of the seasoning over.

When cooked lay it on a hot platter. Have half pint of rich gravy ready besides that in the dish and add two spoonfuls of catsup, rub down a teaspoonful of flour with it. Let this boil, and pour it over the mutton, first skimming off the fat. The meat should be hot while the gravy is being prepared.

Rhode Island Clam Chowder.

Three two-inch cubes fat salt pork, one good sized sliced onion, three-fourths cup water, four cups potato cubes, one quart clams, one pint boiling water, one cup stewed and strained tomato, one-fourth level teaspoon soda, one pint hot milk, two level tablespoons butter, salt and pepper to taste, crackers.

Cook the pork, onion and three-fourths cup water for 20 minutes, then strain and reserve the water. Parboil the potatoes for six minutes and drain. Add the potatoes to the water reserved from the pork and onion, and add the liquor drained from the clams, also the hard part of the clams, chopped fine, and the boiling water. Cook until the potatoes are tender and add the tomato, soda, remaining clams, milk and butter. When very hot add the salt and pepper and crackers, moistened in cold milk.

Egg Sauce for Fish.

Cod is one of the cheapest fishes for boiling purposes, but served with a properly made sauce it becomes a real delicacy. Melt one tablespoon of butter in a saucepan, but do not allow it to brown. Add one tablespoon of flour and stir until smooth, flavor with half teaspoon of salt and one-fourth teaspoon of white pepper. Have ready one cup of hot milk, add this gradually, stir until it reaches the consistency of thick cream, then simmer very gently without stirring for three minutes. Add two hard-boiled eggs, chopped or diced, and, just as you remove from fire, one teaspoon of lemon juice and a tablespoon of chopped parsley. Do not allow it to boil after you add the lemon juice, and drain your fish absolutely dry before pouring the sauce over it, otherwise your sauce will become watery.

Remedy for Chapped Hands.

Anyone who is troubled at all with chapped hands can find relief if, after washing their hands before wiping them, they will put a little of the following formula into palm of hands and rub well into hands and wrists, then wipe them thoroughly dry, and after one or two usings the reward will be a soft, white hand. Put part of mixture in a toilet bottle on dressing table, the rest to be kept handy at sink to use after doing anything to wet the hands for a time. When your hands are once well it need not be used so often. Get 20 cents' worth best bay rum and five cents' worth of glycerin at drug store, then buy two lemons and mix the strained juice with the other liquids, then use.

Brown Betty with Peaches.

Prepare a pint of fine stale bread crumbs and stir into them one-third cup of melted butter. Put a layer of the crumbs into the bottom of a baking dish, add a layer of canned peaches drained and cut in pieces. Sprinkle them with a bit of grated lemon rind and a little lemon juice, also a few grains of salt. Add another layer of crumbs and peaches, seasoning as before, then cover with crumbs. Cover and bake for 30 minutes. Thicken the peach syrup with a little cornstarch diluted with a little cold water and flavor with lemon juice.

Takes Place of Water Bag.

Electric appliances are entering into family service at a surprising rate. Hot water bags are superseded by an electric sheet of a given size, exceedingly thin and pliable. It may be purchased at an electrician's supply shop. This thin metal sheet may be heated to three different degrees and thus proves invaluable in the sickroom. The pliability of the metal makes it possible also that this conductor of heat may be changed to all parts of the body.—Vogue.

W. Sidney Pittman

Architect

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THE NEGRO AS A SOUTHERN ISSUE.

BY JOHN T. C. NEWSOM

Political issues, like statutory law, are theembodiment and crystalization of public sentiment and, like statutory law, they should represent all that is pertinent and best for the civil, moral and material good of the greatest number in the community. Any other idea, or any other view, is to be rejected as hurtful and harmful, and subversive of the public weal.

The slogans of designing politicians, in their discussions of the Negro as an issue, have varied from time to time, one taking the place of the other as soon as the last has worn threadbare. Directly after the war the cry was "Negro domination," later it was "Social equality," and now the most hurtful and humiliating stigma yet applied to the race is the effort to make it appear as a "Race of rapists."

The wanton playing on the passions and prejudices of men by crafty politicians, for political advantage or personal gain, regardless of the ultimate ehtical effects, is vicious in conception and positively criminal—it is out of harmony with reason and common sense; it is inimical to our American spirit, and subscribes to a low morality: a crude civilization is its countersign and mobocracy its name. And yet this is the system which has obtained throughout the South ever since the days of reconstruction! The custom does a great injury, not only to the colored race, who are the greatest sufferers, but to the well-disposed whites, who are daily hoping and praying for a perfect and permanent peace between the races.

Whatever economic or political issue has forced itself to the front as a national or other domestic topic, the Negro is sure to be selected as the issue of Southern politicians; and, whatever particular phase of the Negro question has been chosen, you are sure to have a new and bounteous crop of offenses of that specific brand, just a day or two before election day — they are made to order, as it were — and the effect is electrical! Offense against womanhood is usually the favorite charge chosen, because of the great sensitiveness of the white Southerner on this subject; for, if there is anything which will bring them together or cause them to go a-gunning, it is this one subject.

So that it matters not what the exigencies of the times demand as an issue, some phase of the Negro question is sure to be selected. This is the controdistinctive difference between a Southern and a Northern political campaign.

Outside the South the race question has no place or influence in politics: No Northern Republican, or Democrat, would seriously contemplate the passage of any Federal law to disturb the civil or political status of the Negro, or the abolition of any existing Federal statute affecting him

The periodical holding up of the Negro to denunciation and scorn, as a rapist and a fiend, can be productive of no ethical or political good. It can result only in friction and race hate. The Atlanta riots, preceded by one of the bittertst anti-Negro campaigns of all history, is an illustration of what may invariably be expected of such political methods. For eight months prior to the election in Georgia the two opposing gubernatorial aspirants had held the Negro up as a fiend, a rapist and a brute! No name was too bad to apply to him, and no adjective too strong to describe his brutal instincts. No other subject, except the Negro, was discussed. Each candidate vied with the other to see who could prove the stronger in his denunciation of the Negro, and the stronger won the nomination. But, at what a cost,and what a harvest of death for the Negro!!

It was the inevitable result of such political methods. "Medea sowing the dragon's teeth, and thereby producing a crop of armed men" is a most forcible and fitting illustration of the truth that the virus of passion and race hate can have no other result than outbursts of mob violence, riot and bloodshed.

That the demand for the appearance of Senator "benj. r. tillman" comes largely from Northern Chautauquas is ,to me, a most serious omen, and augurs bad for the Negro's cause in this country. This demand, this eager, almost hysterical anxiety (judging from the newspapers) to hear the man who is confessedly the worst enemy the Negro has, and the most pronounced of the apostles of disfranchisement,is scarcely consistent with the time-honored professions of Northern favor and friendship for the Negro(. I fear it indicates a gradual influencing of the North by the contiued extravagance and billingsgate of this man, if not its entire realignment on the Negro question.

The propaganda of such men as "tillman," "hoke smith" and "vardaman" in constantly flaunting the race issue in the face of the country, is fraught with the greatest evil and the most serious consequences to the status quo of our social peace and order.

With this type of demagogues, the Negro is an ever-effective and reliable political issue. It enthuses and solidifies the ignorant white vote as nothing else does. The crafty politician has found by experience that an appeal to the passions and prejudices of Southern whites arouses more interest and enthusiasm than does a discussion of the tariff or finance. The victory of the Democrats of Oklahoma in the the recent canvass for delegates to the constitutional convention came as the sequel to a most rabid anti-Negro campaign.

That so-called cultivated, white audiences should find entertainment in, and give credence and support to, recitals by crafty politicians for selfish purposes, does not speak well for their intelligence, to say nothing of the low, moral influence these rehearsals must exercise upon their minds.

Those whites who make a studied effort to incite race antagonism can hardly hope to escape the penalty accruing to such a scheme, either for themselves or to their fellows; for it is written, "Whatsoever a man soweth, that shall he also reap." It will sooner or later return to vex them or their offspring. He who sows the wind may expect to reap the whirlwind.

Having given the objective treatment of this subject out attention, let us now turn our attention to the subjective and see if we cannot discover the real cause or purpose of this continual discrimiantion, persecution and hounding of the Negro, as it haunts the Southern mind, and expose, if possible, the utter futility of their methods.

The Negro is made an issue in the politics of the South, arraying race against race, for the object, as we have stated, of solidifying the white vote against the interests of the Negro, the ulterior purpose being his complete and lasting effacement from the politics of that section.

Whether or not the Negro is to play a part politically in the future history of the South depends largely upon how one or two very simple, but at the same time very vital propositions are met. The first of these is whether a people who are increasing in numbers as fast as the Negro is can long be ignored and suppressed by designing politicians and demagogues.

There must be suffrage, slavery, or war. A free people, learning daily more and more what their rights (civil, political and constitutional) are cannot and will not long suffer themselves to be denied them, without exhausting every available resource they may command, even though the final one be rebellion and war! It is apparent that the fear of this final outcome is gradually taking hold of the restless politicians of the South. All kinds of subterfuges are resorted to to conceal the real anxiety that possesses them. They fear the impact of numbers,and are trying to bring about a sort of political slavery, which will forever shackle the suffrage rights of the ever-increasing hordes of blacks citizens. The cry of "white supremacy" and mob violence and disfranchisement is resorted to for the sole purpose of forever removing the Negro from participation in the politics of the South, and only prove the Negro's importance, politically, if allowed to exercise his rights of franchise. Because of these efforts to suppress the Negro, politically, it is hard to determine just what part he plays or how far he is considered a factor in the political equation.

Ex-Governor William A. McCorkle of West Virginia, in discussing the question, asks: "How can we remove our political complexities, give the Negro his franchise, preserve the Constitution, and at the same time not imperil our civilization?" He answers his own question by saying it seems to him "the best way, by far, is to adopt an honest and inflexible educational and property basis, administered impartiality to white and black."

This brings us to our second proposition, viz.: The educational and material advancement of the Negro will finally compel political recognition. Take the three States where the Negro element is greatest—South Carolina, Mississippi and Louisiana —and what do we find? At present these States, on the educational and property basis, the white in South Carolina outnumber the blacks two to one; and in Mississippi and Louisiana three to one. If this state of affairs were thought to be permanent these States would rest easy; but the very fact that all of them have adopted Constitutions which have for their purpose the perpetual disfranchisement of the Negro, shows that they see clearly they cannot long depend on an eduactional or a property device as a permanent deterrent force to the Negro in the exercise of his suffrage rights. They know, as we know, that illiteracy among us is being reduced at a phenomenally rapid rate, and that homes, farms and business enterprises are multiplying with a rapidity that statisticians are almost unable to follow. All this goes to emphasize the political importance of the Negro. The pity is that some of our colored leaders do not see it as clearly as do our white opposers.

There are Southerners who view with alarm the attitude of the South on this question, and have given expression to their apprehension. One of them says: "With the exigencies of national life, we of the South will shortly need the Negro vote. I look for the South to be as anxious as the North to have the Negro vote counted. It is as plain to me as the open day that, when the Negro is impressed with the idea that the white man of the South will treat him as fairly in politics as he does in business, that he will gradually and surely incline to the support of the Southern people." Let us add here, that this is all the Negro desires.

As a condition precedent to permanent prosperity, happiness and greatness, there is nothing more material or important than a state of concord, confidence and good will; it is best for all concerned, and no less desirable for the dominant race than for the weaker one.

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